

1692
Spier

SPIER SIGNATURE CHARDONNAY – PINOT NOIR
60% Chardonnay / 40% Pinot Noir

WINEMAKER:

Jacques Erasmus

ORIGIN:

Western Cape

TERROIR / SOIL:

Predominantly Malmesbury shale and Cape granite soils. Vineyards are planted along the coastal zone and towards certain inland areas of the Western Cape.

VINEYARD AND CLIMATE CONDITIONS:

Trellised vines aged between 12 and 16 years received supplementary irrigation and produced 10 to 14 tonnes per hectare. Mediterranean climate, with the temperatures lowered by the cooling effect of prevailing winds and sea breezes.

WINEMAKING:

Grapes were harvested early morning, gently crushed and lightly pressed at the cellar, where skin contact was allowed to create the perfect colour. Only the free run juice was drained off to settle overnight. The Chardonnay and the Pinot Noir were fermented together in stainless-steel tanks under controlled temperatures between 12° and 14°C.

APPEARANCE:

Light salmon pink

TASTING NOTE:

Aromas of strawberries and yellow apple, with a crisp fruit finish.

SERVE WITH:

Seafood salad, avocado, smoked salmon or egg canapés.

