

SPIER CAP CLASSIQUE | BRUT

2021

61% Chardonnay / 39% Pinot Noir

A vintage Cap Classique ideal for toasting to all occasions. This bottle-fermented sparkling wine is crafted in the traditional méthode champenoise style to best express the grape varietals, vintage, and terroir.

TASTING NOTE:

Made from 61% Chardonnay and 39% Pinot Noir grown in Stellenbosch, this Cap Classique is full of finesse and energy. There are apples and citrus on the nose woven by a balanced mouthfeel and good acidity on the palate.

SERVE WITH:

Enjoy on its own, as a celebratory toast or with seafood and summer salads. Drink now or within five years of harvest.

APPEARANCE:

A vibrant straw colour.

ANALYSIS:

Alc: 12.15 % vol TA: 7.7 g/L
RS: 6.5 g/L pH: 3.20

WINEMAKER:

Heidi Dietstein

ORIGIN:

Stellenbosch

TERROIR / SOIL:

The 19-year-old vines are grown along the mountainous slopes of Stellenbosch in a combination of Escourt and Glen Rosa soils. Located just 20km from the coast, the vineyard benefits from a cooling Atlantic Ocean breeze that encourages slow ripening. As the conditions can be windy with an average summer temperature of 28°C, the vineyard receives supplementary drip irrigation. At harvest, the vines yield an average of 8 tons per hectare. The annual rainfall in the region is 400mm - 650mm.

WINEMAKING:

The grapes were hand-harvested from three selected vineyard blocks between 18° and 20°B using 9kg lug boxes. They were then hand-sorted and gently, whole-bunch pressed. 90% of the juice was fermented in stainless-steel tanks and 10% in old 400L French oak barrels. Secondary fermentation took place in the bottle. After completing the secondary fermentation, the wine was left to mature on the lees for 23 months before it was disgorged.



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