SPIER CAP CLASSIQUE | BRUT ROSÉ

2022

100% Pinot Noir

A vintage Cap Classique that celebrates tradition, with style. Made in the traditional French style, this wine expresses the grape varietals, the vintage, and the terroir.

TASTING NOTE:

Made from 100% Pinot Noir grown in Stellenbosch, this Cap Classique is full of finesse and energy. Vibrant aromas of ripe strawberries, cranberries, and hints of rose petals on the palate. A balanced mouthfeel with lingering acidity and minerality.

SERVE WITH:

Versatile and best served with light seafood, smoked salmon, Asian flavors, or berry desserts.

APPEARANCE:

A bright salmon pink colour with a delicate mousse.

ANALYSIS:

Alc: 12.3 % vol TA: 7.5 g/L RS: 5.0 g/L pH: 3.2

WINEMAKER:

Heidi Dietstein

ORIGIN:

Western Cape (Stellenbosch and Robertson)

VINEYARD AND CLIMATE CONDITIONS:

The grapes were hand-picked in the early hours of the morning from the rich limestone soils of Robertson. The grapes were whole bunch pressed with minimal rotations and interference. Only the best juice was fermented.

WINEMAKING:

Pinot Noir grapes sourced from selected vineyards were harvested between 18.5° – 19.5 °C for optimal freshness. The juice was fermented in temperature-controlled stainless-steel tanks, with a small percentage fermenting in old French oak barrels. Secondary fermentation took place in the bottle with extended aging on the lees for 14 months prior to disgorging.







