

# SPIER PRESTIGE CUVÉE | BRUT

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**2016**

*55% Chardonnay / 45% Pinot Noir*

**TASTING NOTE:**

Made from the finest Chardonnay and Pinot Noir grapes grown in the Stellenbosch winelands. This vintage Brut is full of finesse and holds a crisp acidity. Vibrant aromas of Golden apple, ripe citrus and hints of freshly baked brioche. The delicate mousse with it's fine tingling bubbles enchants the palate.

**SERVE WITH:**

Versatile and best served with a seafood, Thai fish cakes, charred cauliflower, or an antipasti platter.

**APPEARANCE:**

Pale gold with an elegant white mousse and fine bubbles.

**ANALYSIS:**

Alc: 12.4 % vol            TA: 6.5 g/L  
RS: 5.5 g/L                pH: 3.2

**WINEMAKER:**

Heidi Dietstein

**ORIGIN:**

Stellenbosch

**VINEYARD AND CLIMATE CONDITIONS:**

The vines are grown along the mountain 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. Thanks to the moderate temperatures the grapes ripen slowly and evenly for enhanced quality.

**WINEMAKING:**

The grapes were hand-harvested from three selected vineyard blocks between 18.5° and 19.5°C using 10kg lug boxes. The grapes were hand-sorted and gently, whole-bunch pressed. The free-run juice from each varietal was separately fermented in stainless-steel tanks and 10% in 400L French oak barrels. Secondary fermentation and maturation took place on the lees in the bottle for an extraordinary 84 months. After Riddling it was disgorged and zero dosage was added. A production limited to 3478 bottles were crafted for an exclusive release.



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SOCIAL AND ENVIRONMENTAL CHANGE.

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