

# SPIER SEAWARD | CHARDONNAY

---

## 2023

### TASTING NOTE:

Aromas of tangerine, lemon rind, peach and citrus blossom with undertones of raw almonds on the nose. The creamy palate offers fresh citrus, nectarine and well-integrated vanilla.

### SERVE WITH:

Enjoy with pork chops, roast chicken, or creamy mushroom pasta.

### APPEARANCE:

Lemon yellow in colour.

### ANALYSIS:

Alc: 13.75 %vol      TA: 5.9 g/L

RS: 4.5 g/L          pH: 3.55

### WINEMAKER:

Anthony Kock

### ORIGIN:

Coastal Region

### VINEYARD AND CLIMATE CONDITIONS:

The vines for this wine are found in the Tygerberg hills. This dryland vineyard is close to the Atlantic Ocean, benefitting from the cool winds cooling down the area.

### WINEMAKING:

Grapes were hand-harvested between 22.5° and 23.5° Balling. The grapes were cooled down at the cellar before crushing. Skin contact was allowed for 4 hours at  $\pm 10^{\circ}\text{C}$ . Only free-run juice drained by gravity was used for fermentation, 60% of which fermented in stainless-steel tanks and 40% in older French-oak barrels. Thereafter, the wine spent 7 months on the lees. The oak component was blended with the stainless-steel fermented wine prior to bottling.



SPIER'S GROWING FOR GOOD INITIATIVES  
EMPOWER OUR COMMUNITIES TO MAKE POSITIVE  
SOCIAL AND ENVIRONMENTAL CHANGE.

