

SPIER SECRET SPARKLING | ROSÉ

TASTING NOTE:

Strawberry and raspberry aromas with hints of Muscat on the nose. The rich, honeyed palate bursts with vivacious bubbles and has a crisp, fresh finish.

SERVE WITH:

Serve ice cold on its own or as a delightful breakfast or lunch companion.

APPEARANCE:

Salmon pink

ANALYSIS:

Alc: ~12.5 % vol TA: 5.6 g/L
RS: <12 g/L pH: 3.1 - 3.5

WINEMAKER:

Jacques Erasmus

ORIGIN:

Western Cape, South Africa

TERROIR / SOIL:

Mainly Kroonstad and Clovelly soils from vineyards in the Stellenbosch, Paarl and Breede-kloof regions, 14 to 80 km from the Atlantic Ocean.

VINEYARD AND CLIMATE CONDITIONS:

This wine's grapes were from vines aged between 14 and 18 years, growing in south-facing vineyards.

Average temperature: winter 9° - 16°C;
summer 14° - 26°C

Annual rainfall: 850 – 1100 mm

WINEMAKING:

The grapes were hand-harvested early in the morning, crushed and destemmed. Skin contact lasted six hours to extract the beautiful colour. Fermentation took place in stainless-steel tanks under controlled temperatures. The wine was blended together before bottling under 5 Bar pressure with CO₂ gas to create a smooth, elegant bubble in the wine.



1692
Spier