SPIER SIGNATURE | CHARDONNAY

2022

TASTING NOTE:

Grapefruit and lime notes are followed by subtle hints of Golden Delicious apple, peach and white pear. A creamy palate with layered fruit, lingering acidity and almost oyster shell-like minerality.

SERVE WITH:

Delicious chilled and served with roasted pork loin and caramelized apples or duck and orange sauce. Equally scrumptious with lemon and herb chicken as well as pan-fried salmon in a lemon butter sauce.

APPEARANCE:

Pale straw with a green hue.

ANALYSIS:

Alc: 13.5 % vol TA: 5.4 g/L RS: 4.1 g/L pH: 3.65

WINEMAKER:

Anton Swarts (Cape Wine Master)

ORIGIN:

Western Cape.

TERROIR / SOIL:

The grapes were grown in specific areas within the Robertson and Paarl regions ranging from heavy Clay, rich in limestone to broken Shale rock. This wine's grapes were picked from trellised and bush vines, 10 to 25 years in age. The vineyards received supplementary drip irrigation and produced 10 - 14 tons per hectare. The vineyards are located about 160km from the ocean, where they receive an annual rainfall of approximately 40mm - 200mm. Temperatures averaged 10°C in winter and climbed to 26°C in summer.

WINEMAKING:

The grapes were machine- and hand-harvested in the coolness of the morning in February and March, before they were brought into the cellar to be destemmed, slightly crushed and lightly pressed. A small portion of the pressed juice was blended with free-run juice and left to settle overnight before individual block selections (some kept separate and some blended) were racked from their lees and inoculated with a selected yeast strain. Fermentation was temperature-controlled in stainless steel tanks and the best tanks were selected for the final blend and matured on the fine lees at least two months before bottling. This helps to give the wine extra body, elegance, flavour and freshness to the wine. Less than 5% was barrel fermented in new French oak barrels to add complexity to the wine.





