

SPIER SIGNATURE | CHARDONNAY / PINOT NOIR

2022

51% Chardonnay / 49% Pinot Noir

TASTING NOTE:

Strawberry dominates the nose with a hint of yellow apple and crisp fruit undertones. There's a mineral purity here which makes the wine extremely clean and refreshing. A twist of ripe raspberries lingers on the long, balanced and sophisticated finish.

SERVE WITH:

This is a wine for whiling away a summer afternoon. Ready to drink now and delicious with seafood salad, avocado, smoked salmon or canapés.

APPEARANCE:

Light salmon pink.

ANALYSIS:

Alc: 13.5 % vol TA: 5.6 g/L
RS: 4.4 g/L pH: 3.47

WINEMAKER:

Anthony Kock

ORIGIN:

Western Cape

TERROIR / SOIL:

The trellised vines for this wine are aged between 12 - 16 years old and are grown in predominantly Malmesbury Shale and Cape Granite soils along the coastal zone and towards selected inland areas of the Western Cape. Here, they receive supplementary irrigation and produce 10-14 tonnes per hectare. The warm Mediterranean climate is offset by the cooling effect of prevailing winds and sea breezes.

WINEMAKING:

The grapes were harvested in the cool early morning, then gently crushed and lightly pressed at the cellar, where skin contact was allowed to create the perfect colour. Only the free-run juice was drained off to settle overnight before the Chardonnay and Pinot Noir grapes were fermented together in stainless steel tanks under controlled temperatures between 12° and 14°C.



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