

# SPIER CAP CLASSIQUE | BRUT

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## 2023

70% Chardonnay / 30% Pinot Noir

A vintage Cap Classique ideal for toasting to all occasions. This bottle-fermented sparkling wine was crafted in the traditional méthode champenoise style to best express the grape varietals, vintage and terroir.

### TASTING NOTE:

This Cap Classique is full of finesse and energy. Aromas of green apple and hints of citrus on the nose are complemented by yeasty notes. These are woven into a balanced mouthfeel with refreshing acidity on the palate.

### SERVE WITH:

Enjoy on its own, as a celebratory toast, or with seafood and summer salads. Drink now or within five years of harvest.

### APPEARANCE:

Light yellow colour with fine persistent bubbles.

### ANALYSIS:

Alc: 12.18 % vol	TA: 7.7 g/L
RS: 6.0 g/L	pH: 3.20

### WINEMAKER:

Heidi Dietstein

### ORIGIN:

Western Cape

### TERROIR / SOIL:

The grapes were hand-harvested from three selected vineyard blocks from Cape Town, Stellenbosch and Robertson. All the vineyards, except for one dryland block, received supplementary drip irrigation during the summer as conditions can be windy with an average summer temperature of 28°C. At harvest, the vines yield an average of 8 tons per hectare.

### WINEMAKING:

The grapes were picked between 18° and 20° Balling using 9kg lug boxes, then hand-sorted and gently whole-bunch pressed. 90% of the juice was fermented in stainless-steel tanks and 10% in old 400L French oak barrels. Secondary fermentation took place in the bottle. After which, the wine was left to mature on the lees for ±20 months before disgorgement.



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SOCIAL AND ENVIRONMENTAL CHANGE.



AWARDS

1692  
*Spier*