

SPIER SEAWARD | CHARDONNAY

2024

TASTING NOTE:

Aromas of mandarin, lime zest, peach and citrus blossom with undertones of raw almonds. The zesty palate offers fresh citrus, nectarine, and well-integrated vanilla with a mineral texture.

SERVE WITH:

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

APPEARANCE:

Lemon yellow colour.

ANALYSIS:

Alc: 13.28 % vol	TA: 6.58 g/L
RS: 2.3 g/L	pH: 3.40

WINEMAKER:

Anthony Kock

ORIGIN:

Coastal region

VINEYARD AND CLIMATE CONDITIONS:

The vines for this wine are found in the Tygerberg hills and in Stellenbosch. These vineyards are close to the Atlantic Ocean, benefitting from the cool winds cooling down the area.

WINEMAKING:

Grapes were hand-harvested between 22.4° and 23.5° Balling. At the receipt of the grapes at the cellar, these bunches were sorted and cooled down 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 6 months on the lees. The oak component was blended with the stainless-steel tank fermented wine prior to bottling.



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