

SPIER SIGNATURE | CHARDONNAY

2024

TASTING NOTE:

This wine opens with vibrant notes of yellow citrus and green lime, which gracefully give way to subtle hints of Golden Delicious apple, peach, and white pear. On the palate it has a velvety texture with layered fruit flavours, and an acidity acidity that leads to a delicate, oyster shell-like minerality.

SERVE WITH:

Succulent roasted pork loin accompanied by sweet, caramelised apples, or with a rich duck and tangy orange sauce.

APPEARANCE:

Pale straw with green hue.

ANALYSIS:

Alc: 13.56 % vol	TA: 5.8 g/L
RS: 3.3 g/L	pH: 3.49

WINEMAKER:

Anton Swarts (Cape Wine Master)

ORIGIN:

Western Cape

SOIL & TERROIR:

The vineyards nestled in the Robertson and coastal districts are characterised by diverse terroirs, from dense clay laden with limestone to fragmented shale formations. The vines, a mix of trellised and traditional bush types aged between 10 and 25 years, thrive under supplementary drip irrigation, yielding 10 to 14 tonnes per hectare. Situated roughly 200 km inland from the sea, these vineyards benefit from an annual precipitation range of 40 mm to 200 mm. The climate is moderate, with winter temperatures averaging 10°C, while summer, averages around 26°C.

WINEMAKING:

The grapes were machine harvested in the cool, early morning of February and March. The gently pressed juice was then combined with the free-run juice for an overnight settling. Alcoholic fermentation occurred in temperature controlled stainless-steel tanks for up to two weeks; the wine then matured on fine lees for over two months before bottling. 3% of the Chardonnay was barrel fermented in new French-oak barrels for six months to give weight, spice and complexity.



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