

# SPIER PRESTIGE CUVÉE | BRUT

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**2017**

*59% Chardonnay / 41% Pinot Noir*

**TASTING NOTE:**

Made from the finest Chardonnay and Pinot Noir grapes grown in Elgin, this vintage Brut is full of finesse and holds a crisp acidity. Vibrant aromas of Golden Delicious apple, ripe citrus and hints of freshly baked brioche. The delicate mousse with its fine tingling bubbles enchants the palate.

**SERVE WITH:**

Versatile and best served with seafood, Thai fish cakes, charred cauliflower, or an antipasti platter.

**APPEARANCE:**

Pale gold with an elegant white mousse and fine bubbles.

**ANALYSIS:**

Alc: 12.39 % vol	TA: 6.7 g/L
RS: 2.3 g/L	pH: 3.16

**WINEMAKER:**

Heidi Dietstein

**ORIGIN:**

Elgin

**VINEYARD AND CLIMATE CONDITIONS:**

Weathered shale soils with a high iron content and Table Mountain sandstone which is rich in minerals. Elgin Valley is a cool climate wine region with the South Atlantic Ocean just 15 km away. The vineyards are located 300 m above sea level with north-south facing slopes. The southerly winds contribute to the cool climate that characterises its terroir. The average annual rainfall is 1011 mm with 366 mm falling in summer.

**WINEMAKING:**

The grapes were hand-harvested from two selected vineyard blocks between 18.5° and 19.5°C using 10 kg lug boxes. The grapes were hand-sorted and gently whole-bunch pressed. The free-run juice from each varietal was separately fermented in stainless-steel tanks and 10% in 400L French oak barrels. Secondary fermentation and maturation took place on the lees in the bottle for an extraordinary 7 years (84 months). After riddling, it was disgorged and zero dosage was added. A production limited to 3517 bottles was crafted for an exclusive release.



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SOCIAL AND ENVIRONMENTAL CHANGE.



AWARDS

1692  
*Spier*