

Spier Signature MCC Chardonnay 2008

Appearance A vibrant straw colour, Flavors Classic aromas of green apple, lime and citrus abound with a subtle minerality; these following through to a lively dry palate with a lingering fresh, crisp aftertaste.

Serve with a gourmet breakfast or on its own as a celebratory aperitif. A limited release label is available for purchase at the Spier Wine Shop

variety : Chardonnay | 100% Chardonnay

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Coastal

analysis : alc : 12.3 % vol rs : 4 g/l pH : 3.1 ta : 7.9 g/l va : 0.25 g/l

type : Sparkling **style :** Dry

pack : Bottle **closure :** Cork

ageing : Enjoy now, or within 4 years from harvest.

in the vineyard : Vineyard

Trellised vines of approximately 8 years in age yielded the grapes for this wine, at an average of 8 tons per hectare. Supplementary drip irrigation was employed.

Terroir

Region: Stellenbosch

Average Temperature: winter 9/18°C; summer 14/27°C

Annual Rainfall: 680 mm

Proximity to Ocean: 15 km

Soils: Escourt and Glen Rosa

about the harvest: Grapes from two prime vineyard blocks were hand-harvested at 19° to 20° B.

in the cellar : After hand sorting the grapes were whole bunch pressed and fermented in stainless steel tanks at 14°C. Secondary fermentation took place in the bottle. The wine spent 12 months on the lees before it was disgorged.



Spier Wine Farm

Stellenbosch

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