

Spier Signature Méthode Cap Classique 2012

Clean nose with fresh flavours of green apple, strawberry and a biscuit backdrop. These flavours are echoed on the smooth, creamy palate. The fresh, lively aftertaste adds to the attraction.

Serve with a gourmet breakfast or on its own as a celebratory aperitif.

variety : Chardonnay | Chardonnay

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Stellenbosch

analysis : alc : 12.28 % vol rs : 6.1 g/l pH : 3.18 ta : 8.31 g/l va : 0.25 g/l

type : Cap_Classique **style :** Dry

pack : Bottle **size :** 750ml **closure :** Cork

ageing : Enjoy now or within 4 years from harvest.

in the vineyard :

Temperature: Winter 10°C; Summer 28°C

Annual rainfall: 650mm

Proximity to ocean: 20km

Trellised vines with average age of 12 years yielded the grapes for this wine, at an average of 8 tons per hectare. The vineyards received supplementary drip irrigation.

Soils: Escourt and Glen Rosa

about the harvest: Grapes from 3 selected vineyard blocks were hand-harvested between 17 and 19° Balling in 9kg crates.

in the cellar : After hand sorting the grapes on the sorting table the grapes were whole bunch pressed. 90% of the juice was fermented in stainless steel tanks and 10% in old 400 liter French oak barrels. Second fermentation took place in the bottle. After second fermentation the wine spent 20 months on the lees before disgorging.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za