

## 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

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