

Spier Signature Méthode Cap Classique 2014

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 :** 0 **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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