

Spier Signature Chardonnay / Pinot Noir 2016

Light salmon pink. Aromas of strawberries and yellow apple, with a crisp fruit finish.

Seafood salad, avocado, smoked salmon or egg canapés.

variety : Chardonnay | 60% Chardonnay, 40% Pinot Noir

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Coastal Region

analysis : alc : 12.62 % vol rs : 4.8 g/l pH : 3.47 ta : 5.5 g/l

type : Rose style : Off Dry body : Medium taste : Fruity wooded

pack : Bottle size : 0 closure : Screwcap

in the vineyard : **Terroir / Soil**

Soils: Kroonstad

South-facing Vineyards from Stellenbosch and Durbanville

Proximity to ocean 14 - 20 km.

Vineyard and Climate Conditions

South facing vineyard with an average age of 14 years yielded the grapes for this wine.

Average Temperature: Winter: 9/16°C, Summer 14/26°C,

Annual Rainfall: 850mm

about the harvest: Grapes were hand-harvested early morning in 10kg lug boxes.

in the cellar : At the cellar the grapes were pre-cooled before hand-sorting and whole bunch pressing. The juice was transferred into stainless steel tanks. Fermentation took place under controlled temperatures between 12 – 14 °C. The wine matured for 3 months on the lees before blending and bottling.



Spier Wine Farm

Stellenbosch

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