

## Spier Signature Chardonnay 2017

Grape fruit, lime, yellow apple, banana, pear and hints of vanilla and butterscotch on the nose. The palate is creamy with layered fruit, pleasant acidity and good balance. Enjoy with family and friends on a summers day, and pair it with SASSI-friendly fish, pan-fried with lemon butter and parsley, mussels in cider, snoek belly flaps, flour-dipped and butter-fried.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Spier Wine Farm

**winemaker** : Anton Swarts

**wine of origin** : Western Cape

**analysis** : alc : 13.0 % vol    rs : <5 g/l="">pH : 3.64    ta : 5.4 g/l

**type** : White    **style** : Dry    **body** : 0    **taste** : 0    **wooded**

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

**Origin**: Grapes were sourced from the McGregor and Coastal regions within the Western Cape of South Africa.

**in the vineyard** : Trellised vines of between 14 and 22 years yielded the grapes for this wine. They received supplementary drip irrigation and produced 10 – 14 tons per hectare.

**Soil**: Soil and subsoil from various regions of the Western Cape.

**in the cellar** : Grapes were hand-harvested from selected vineyard blocks and then de-stemmed, slightly crushed and pressed at the cellar. The juice of the individual block selections (some separate and some blended) were then temperature-control fermented in stainless steel tanks with selected yeast strains. Only the best tanks were selected for the final preparation of the blend. Maturation occurred on the fine lees for two months prior to preparation for bottling. 5% of the wine was barrel fermented in new French oak barrels to add complexity to the wine.



### Spier Wine Farm

Stellenbosch

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