

## Spier Seaward Chardonnay 2019

Appearance: Lemon yellow in color.

Aromas of ruby grapefruit, mango, citrus with undertones of raw almonds. The creamy palate offers a fresh citrus and nectarine with well-integrated vanilla on the finish.

Enjoy with pork chops, roast chicken or creamy mushroom pasta.

**variety** : Chardonnay | Chardonnay

**winery** : Spier Wine Farm

**winemaker** : Jacques Erasmus

**wine of origin** : Tygerberg

**analysis** : **alc** : 13.85 % vol **rs** : 5 g/l **pH** : 3.28 **ta** : 5.96 g/l

**type** : White **style** : Dry **body** : Medium **taste** : Fragrant

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

**Vintage 2019**

Top 100 SA Wines 2019 - Double Gold

### in the vineyard :

Southwest facing vineyards from the cool Tygerberg Hills close to Cape town with oakleaf soils and a proximity to the ocean of 16km.

Dryland, semi-trellised vines with an average age of 15 years yielded the grapes for this wine.

Average temperature as follows: Moderate summer with low night temperatures. Cold winter.

**about the harvest:** Grapes were hand-harvested between 22.5 and 23.5° Balling.

**in the cellar** : The grapes were cooled down at cellar before crushing. Skin contact was allowed for 4 hours at 10°C. Only free-run juice drained by gravity was used for fermentation. 80% of blend fermented in Stainless steel tank and 20% fermented in older French oak barrels. After fermentation, the wine rest on its lees for 6 months. The oak component was blended with the stainless-steel fermented wine prior to bottling.



## Spier Wine Farm

Stellenbosch

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