

Spier Signature Méthode Cap Classique 2017

Appearance: A vibrant light straw colour.

The wine's fresh, clean nose offers apples and biscuits. A balanced mouthfeel, good acidity and exuberant bubbles culminate in a lively aftertaste.

A full English or continental breakfast. Or, enjoy on its own, as a festive welcome drink or toast.

variety : Chardonnay | Chardonnay

winery : Spier Wine Farm

winemaker : Heidi Dietstein

wine of origin : Stellenbosch

analysis : **alc** : 13.00 % vol **rs** : 6.8 g/l **pH** : 3.25 **ta** : 6.8 g/l

type : Cap_Classique **style** : Dry

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

ageing : Drink now or within five years of harvest.

in the vineyard :

Soils: Escourt and Glen Rosa

Temperature: winter 10° - 17°C; summer 14° - 28°C

Annual rainfall: 650mm

Proximity to ocean: 20km

Trellised vines with average age of 16 years yielded the grapes for this wine, at an average of 8 tonnes per hectare. The vineyards received supplementary drip irrigation.

about the harvest: Grapes from three selected vineyard blocks were hand-harvested between 17° and 19°B using 9kg lug boxes.

in the cellar : The grapes were whole-bunch pressed after sorting by hand. 90% of the juice was fermented in stainless steel tanks and 10% in old 400L French oak barrels. Secondary fermentation took place in the bottle. After the completion of the secondary fermentation, the wine spent 24 months on the lees prior to disgorging.



Spier Wine Farm

Stellenbosch

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