

Spier Cap Classique Brut 2020

There are apples and citrus on the fresh, clean nose and an elegant palate that marries a balanced mouthfeel and good acidity. This Cap Classique ends on exuberant bubbles that culminate in a lively aftertaste.

Enjoy on its own, as a celebratory toast or with seafood and summer salads.

variety : Chardonnay | 57% Chardonnay, 43% Pinot Noir

winery : Spier Wine Farm

winemaker : Heidi Dietstein

wine of origin : Stellenbosch

analysis : alc : 12.19 % vol rs : 7 g/l pH : 3.2 ta : 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 :

The 18-year-old vines are grown along the mountainous slopes of Stellenbosch in a combination of Escourt and Glen Rosa soils. Located just 20km from the coast, the vineyard benefits from a cooling Atlantic Ocean breeze that encourages slow ripening. As the conditions can be windy with an average summer temperature of 28°C, the vineyard receives supplementary drip irrigation. At harvest, the vines yield an average of 8 tons per hectare. The annual rainfall in the region is 400mm - 650mm.

about the harvest: The grapes were hand-harvested from three selected vineyard blocks between 18° and 20°B using 9kg lug boxes.

in the cellar : They were then hand-sorted and gently, whole-bunch pressed. 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 completing the secondary fermentation, the wine was left to mature on the lees for 23 months before it was disgorged.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za