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# Spier Seaward Chardonnay 2023

Spier Seaward Chardonnay 2023 is lemon yellow in colour. It has aromas of tangerine, lemon rind, peach and citrus blossom with undertones of raw almonds on the nose. The creamy palate offers fresh citrus, nectarine, and well-integrated vanilla.

Serve with garlicky mussels, parmesan mushroom pasta, roast pork, roast chicken, or butternut soup.




**variety :** Chardonnay | 100% Chardonnay
**winery :** Spier Wine Farm
**winemaker :** Anthony Kock
**wine of origin :** Coastal Region
**analysis :** **alc :** 13.75 % vol **rs :** 4.5 g/l **pH :** 3.55 **ta :** 5.9 g/l
**type :** White **style :** Dry **body :** Medium **taste :** Fragrant **wooded** **vegetarian**
**pack :** Bottle **size :** 750ml **closure :** Screwcap

2024 Veritas Awards - Double Gold
2024 Concours Mondial de Bruxelles - Gold
2024 Mundus Vini Spring Tasting - Gold
2023 Tim Atkin SA Special Report - 88 Points
2023 IWSC - Bronze
2023 Decanter Awards - Bronze 89 Points
2023 Concours Mondial de Bruxelles - Gold
2023 Mundus Vini Spring Tasting - Silver

A chic seaside holiday in a glass. Made with grapes handpicked from the breezy Tygerberg Hills, this Chardonnay is as elegant as it is versatile: the perfect accompaniment for fireside reading, sweltering poolside afternoons or sophisticated dinner parties. Being lightly-wooded, its citrus-dominated flavours are rounded out by creamy vanilla; the oak offers structure without being overbearing.

**in the vineyard :** The vines for this wine are found in the Tygerberg hills. This dryland vineyard is close to the Atlantic Ocean, benefitting from the cool winds cooling down the area.

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

**in the cellar :** The grapes were cooled down at the cellar before crushing. Skin contact was allowed for 4 hours at ±10°C. Only free-run juice drained by gravity was used for fermentation, 60% of which fermented in stainless-steel tanks and 40% in older French-oak barrels. Thereafter, the wine spent 7 months on the lees. The oak component was blended with the stainless-steel fermented wine prior to bottling.

## Spier Wine Farm

Stellenbosch

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