

Spier Canned Signature Rosé 2024

Aromas of ripe cherry, raspberry and pomegranate followed by a crisp zesty finish. Light salmon pink in colour.

Seafood salad, avocado, smoked salmon or egg canapés.

variety : Chardonnay | Chardonnay, Pinot Noir

winery : Spier Wine Farm

winemaker : Anthony Kock

wine of origin : Western Cape

analysis : alc : 13 % vol rs : 4.5 g/l pH : 3.30 ta : 5.8 g/l

type : Rose **style :** Dry **body :** Medium **taste :** Fruity

pack : Can **size :** 250ml **closure :** 0

in the vineyard : The vines for this wine were grown in a combination of Malmesbury Shale and Cape Granite along the coastal zone and towards some inland regions. The trellised vines were aged between 10 and 15 years and received supplementary irrigation, producing 10 to 14 tons per hectare of grapes during harvest. The cooling effect of prevailing winds and sea breezes offset the warm Mediterranean climate.

about the harvest: Grapes were harvested in the early morning.

in the cellar : The grapes were harvested early in the morning by hand. Once at the cellar, the cool grapes were destemmed, slightly crushed and lightly pressed and skin contact was allowed to create the perfect pink colour. Only the free-run juice was drained off to settle overnight before inoculation with carefully selected yeast strains. The fermentation took place in stainless steel tanks under controlled temperatures between 12° and 14°C.



Spier Wine Farm

Stellenbosch

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