

Spier Cap Classique Brut 2022

This Cap Classique is full of finesse and energy. Aromas of golden delicious apple and hints of citrus on the nose are complemented by pronounced yeasty and biscuity notes. These are woven into a balanced mouthfeel with good acidity on the palate.

Appearance: A pale gold colour with fine, persistent bubbles.

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

variety : Chardonnay | 60% Chardonnay, 40% Pinot Noir
winery : Spier Wine Farm
winemaker : Heidi Dietstein
wine of origin : Stellenbosch
analysis : alc : 11.8 % vol rs : 4.0 g/l pH : 3.3 ta : 5.7 g/l
type : Cap_Classique **style** : Dry **body** : Light **taste** : Fruity
pack : Bottle **size** : 750ml **closure** : Cork

ageing : Drink now or within five years of harvest.

A vintage Cap Classique ideal for toasting to all occasions. This bottle-fermented sparkling wine is crafted in the traditional méthode champenoise style to best express the grape varieties, vintage, and terroir.

in the vineyard : The grapes were hand-harvested from three selected vineyard blocks from Cape Town, Stellenbosch and Robertson. All the vineyards received supplementary drip irrigation during the summer as conditions can be windy with an average summer temperature of 28°C

about the harvest : At harvest, the vines yield an average of 8 tons per hectare. The grapes were picked between 18° and 20° using 9kg lug boxes.

in the cellar : The grapes were 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 20 months before disgorgement.



Spier Wine Farm

Stellenbosch

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