

Spier Signature Chardonnay / Pinot Noir 2024

Raspberry dominates the nose with a hint of crisp yellow apple and fresh red cherry compote undertones. A twist of sun drenched red fruit and quince lingers on the long, balanced and sophisticated palate.

Appearance: Light salmon pink

This is a wine for whiling away a summer afternoon. Ready to drink now and delicious with seafood salad, avocado, smoked salmon or canapés.

variety : Chardonnay | 69% Chardonnay, 31% Pinot Noir

winery : Spier Wine Farm

winemaker : Anthony Kock

wine of origin : Coastal Region

analysis : alc : 12.5 % vol rs : 3.5 g/l pH : 3.40 ta : 6.0 g/l

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

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

"Spier Signature wines capture in a glass what Spier does best: making quality wines that are true to each grape variety's unique flavour. Every time."

in the vineyard : The trellised vines for this wine are aged between 12 - 16 years old and are grown in predominantly Malmesbury Shale and Cape Granite soils along the coastal zone and towards selected inland areas of the Western Cape. Here, they receive supplementary irrigation and produce 10-14 tonnes per hectare. The warm Mediterranean climate is offset by the cooling effect of prevailing winds and sea breezes.

about the harvest: The grapes were harvested in the cool early morning

in the cellar : The grapes were then gently crushed and lightly pressed at the cellar, where skin contact was allowed to create the perfect colour. Only the free-run juice was drained off to settle overnight before the Chardonnay and Pinot Noir grapes were fermented together in stainless steel tanks under controlled temperatures between 12° and 14°C.



Spier Wine Farm

Stellenbosch

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