

Spier Signature Chardonnay / Pinot Noir 2025

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

Appearance: Light salmon pink.

Ready to drink now and delicious with seafood salad, avocado, smoked salmon or canapés.

variety : Chardonnay | 54% Chardonnay, 46 % Pinot Noir

winery : Spier Wine Farm

winemaker : Anthony Kock

wine of origin : Western Cape

analysis : **alc** : 12.5 % vol **rs** : 4.3 g/l **pH** : 3.5 **ta** : 5.7 g/l

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

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

ageing : Ready to drink now!

"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 between 12 and 16 years old and are grown predominantly in Malmesbury Shale and Cape Granite soils along the coastal zone and towards selected inland areas of the Western Cape. 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.

in the cellar : The grapes were harvested in the cool early morning and 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

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