

Spier Signature Chardonnay 2025

This wine opens with a vibrant harmony of yellow citrus and green lime, unfolding into layers of Golden Delicious apple, peach, and white pear. It has a velvety texture and a smooth mineral finish.

Appearance: Pale straw with green hue.

Serve chilled with roast pork and apples, duck with orange sauce, lemon herb chicken, or pan-seared salmon with lemon butter.

variety : Chardonnay | 100% Chardonnay

winery : Spier Wine Farm

winemaker : Anton Swarts

wine of origin : Robertson

analysis : alc : 13.0 % vol rs : 3.8 g/l pH : 3.48 ta : 5.8 g/l

type : White **style** : Dry **body** : Light **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 vineyards nestled in the Robertson and coastal districts are characterised by diverse terroirs, from dense clay laden with limestone to fragmented shale formations. The vines, a mix of trellised and traditional bush types aged between 10 and 25 years, thrive under supplementary drip irrigation, yielding 10 to 14 tonnes per hectare. Situated roughly 200 km inland from the sea, these vineyards benefit from an annual precipitation range of 150 mm – 255 mm. Temperatures averaged 16.7°C in winter and climbed to 29°C in summer.

about the harvest: The grapes were machine harvested in the cool, early morning of February and March.

in the cellar : The gently pressed juice was then combined with the free-run juice for an overnight settling. Alcoholic fermentation occurred in temperature controlled stainless-steel tanks for up to two weeks; the wine then matured on fine lees for over two months before bottling. 3% of the Chardonnay was barrel fermented in new French-oak barrels for six months to give weight, spice and complexity.



Spier Wine Farm

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