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Spier Seaward Chardonnay 2025

Aromas of tangerine, lime zest, nectarine and citrus blossom with undertones of raw almonds. The zesty palate offers fresh citrus, peaches, and well-integrated vanilla with a mineral texture.

Appearance: Lemon yellow colour.

Enjoy this wine with pork chops, roast chicken, or creamy mushroom pasta.



variety : Chardonnay | 100% Chardonnay
winery : Spier Wine Farm
winemaker : Anthony Kock
wine of origin : Coastal Region
analysis : **alc :** 13.47 % vol **rs :** 4.1 g/l **pH :** 3.41 **ta :** 5.9 g/l
type : White **style :** Dry **body :** Medium **taste :** Fragrant **wooded** **vegetarian**
pack : Bottle **size :** 750ml **closure :** Screwcap

A chic seaside holiday in a glass. Made with grapes handpicked from the breezy Tygerberg Hills, this Chardonnay is as elegant as it is versatile: the perfect accompaniment for fireside reading, sweltering poolside afternoons or sophisticated dinner parties. Being lightly-wooded, its citrus-dominated flavours are rounded out by creamy vanilla; the oak offers structure without being overbearing.

in the vineyard : The vines for this wine are found in the Tygerberg hills and in Stellenbosch. These vineyards are close to the Atlantic Ocean, benefitting from the cool winds that cool down the area.

about the harvest: The grapes were hand-harvested between 22.8° and 23.7° Balling in the early morning.

in the cellar : Once received at the cellar, the grapes were cooled down to preserve the fruit flavours. Skin contact was allowed for 4 hours at ±10°C. Only free-run juice drained by gravity was used for fermentation, 60% of which fermented in stainless-steel tanks and 40% in older French-oak barrels. Thereafter, the wine spent 8 months on the lees. The oak component was blended with the stainless-steel tank fermented wine prior to bottling.

Spier Wine Farm

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