

ESTD 1692
Spier

SPIER SIGNATURE CHARDONNAY 2015

WINEMAKER:

Anton Swarts

ORIGIN:

Grapes are sourced from the Bredekloof and Coastal regions within the Western Cape of South Africa.

TERROIR / SOIL:

Soil and subsoil from various regions of the Western Cape: Clovelly, Estcourt, Kroonstad, Alluvial soil in ancient riverbed, and Glenrosa.

VINEYARD AND CLIMATE CONDITIONS:

Trellised vines yielded the grapes for this wine. Vines are between 13 - 19 years old and received supplementary drip irrigation and produced 10 – 14 tons per hectare.

WINEMAKING:

Grapes were hand harvested from selected vineyard blocks and received at cellar, de-stemmed, slightly crushed and pressed. Juice of the individual block selections (some separate and some blended) were then temperature-control fermented, in stainless steel tanks, with selected yeast strains. Only the best tanks were selected for the final preparation of the blend. Maturation occurred on the fine lees for two months prior preparation for bottling. 5% barrel fermented in new French oak barrels.

ANALYSIS:

Alc:	13 - 14%	TA:	5.4 – 6.0 g/L
RS:	<5 g/L	pH:	3.1 – 3.7

APPEARANCE:

Pale straw in colour with a green hue.

TASTING NOTE:

Grape fruit, lime, yellow apple, banana, pear and hints of vanilla / butterscotch on the nose. The palate is creamy with layered fruit, pleasant acidity and good balance.

SERVE WITH:

Serve well-chilled. Ideal with pan-fried salmon in a lemon butter sauce.

