

SPIER SEAWARD | CHARDONNAY

2019

TASTING NOTE:

Aromas of grapefruit and mango with undertones of raw almonds. The creamy palate offers fresh citrus, nectarine and well-integrated vanilla.

SERVE WITH:

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

APPEARANCE:

Lemon yellow in colour.

ANALYSIS:

Alc: 13.69 % vol TA: 6.3 g/L
RS: 5.2 g/L pH: 3.35

WINEMAKER:

Jacques Erasmus

ORIGIN:

Cape Town – Tygerberg Hills

TERROIR / SOIL:

South-west facing vineyards from the cool Tygerberg Hills close to Cape town, with oakleaf soils and a 16 km proximity to the ocean.

VINEYARD AND CLIMATE CONDITIONS:

Dryland, semi-trellised vines with an average age of 16 years yielded the grapes for this wine.

Average temperature:

A moderate summer with low night temperatures following a cold winter.

WINEMAKING:

Grapes were hand-harvested between 22.5° and 23.5° Balling. The grapes were cooled down at the cellar before crushing. Skin contact was allowed for 4 hours at 10°C. Only free-run juice drained by gravity was used for fermentation, 80% of which fermented in stainless-steel tanks and 20% in older French-oak barrels. Thereafter, the wine spent 6 months on the lees. The oak component was blended with the stainless-steel fermented wine prior to bottling.

