

SPIER BLUE WATER BAY | PINOT NOIR

2023

TASTING NOTE:

Ripe cherries, raspberry and strawberry aromas with subtle hints of spice and earthiness. On the palate it offers fruitiness and elegance, with silky tannins and a long satisfying finish.

SERVE WITH:

Smoked salmon, roasted pork with lingonberry sauce or wild mushroom risotto.

APPEARANCE:

Medium ruby colour with a bright red hue.

ANALYSIS:

Alc: 13.95 % vol	TA: 5.6 g/L
RS: 3.9 g/L	pH: 3.48

WINEMAKER:

Heidi Dietstein

ORIGIN:

Coastal Region

TERROIR / SOIL:

The weathered granite soils, coupled with good water retention and medium fertility, contribute to low yields and ripe fruit flavours. The 8-year-old vineyards were planted in 2015, nurtured with drip irrigation and trained on a Lyre system. They are influenced by the Cape's cool south-west and south-east winds throughout the season.

WINEMAKING:

The grapes were hand-harvested, de-stemmed and fermented in stainless-steel tanks for colour extraction and fruit preservation. Fermentation was completed in 15 days, followed by racking to third-fill barrels to continue malolactic fermentation. The wine underwent 14 months of maturation in exclusively 300L third-fill French-oak barrels.



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SOCIAL AND ENVIRONMENTAL CHANGE.



AWARDS

Spier 1692