

# SPIER CANNED | ROSÉ

---

2024

**TASTING NOTE:**

Aromas of ripe cherry, raspberry and pomegranate followed by a crisp zesty finish.

**SERVE WITH:**

Seafood salad, avocado, smoked salmon or egg canapés.

**APPEARANCE:**

Light salmon pink.

**ANALYSIS:**

Alc: 13.00 % vol	TA: 6.0 g/L
RS: 4.8 g/L	pH: 3.50

**WINEMAKER:**

Anthony Kock

**ORIGIN:**

Western Cape

**TERROIR/SOIL:**

The vines for this wine were grown in a combination of Malmesbury Shale and Cape Granite along the coastal zone and towards some inland regions. The trellised vines were aged between 10 and 15 years and received supplementary irrigation, producing 10 to 14 tons per hectare of grapes during harvest. The cooling effect of prevailing winds and sea breezes offset the warm Mediterranean climate.

**WINEMAKING:**

The grapes were harvested early in the morning by hand. Once at the cellar, the cool grapes were destemmed, slightly crushed and lightly pressed and skin contact was allowed to create the perfect pink colour. Only the free-run juice was drained off to settle overnight before inoculation with carefully selected yeast strains. The fermentation took place in stainless steel tanks under controlled temperatures between 12° and 14°C.



SPIER'S GROWING FOR GOOD INITIATIVES  
EMPOWER OUR COMMUNITIES TO MAKE POSITIVE  
SOCIAL AND ENVIRONMENTAL CHANGE.

1692  
Spier