

# Summertime Moscato White

2024

85% Hanepoot/15% Colombard

## TASTING NOTE

A bouquet rich in sweet muscat aromas, enhanced by the essence of bergamot orange, kiwi, and yellow citrus fruit. Light to medium-bodied, with a persistent aftertaste that echoes the delicate muscat.

## SERVE WITH

Serve on its own and slightly chilled, or as an excellent companion to temper the heat of spicy cuisines, like curry.

## APPEARANCE

Pale straw yellow with a subtle green hue.

## ANALYSIS

Alc:	10.5 % vol	TA:	5.81 g/L
RS:	>25 - < 28 g/L	pH:	3.23

## WINEMAKER

Anton Swarts (Cape Wine Master)

## ORIGIN

Western Cape

## TERROIR / SOIL

The vineyards feature a trellised and bush vines aged between 13 and 20 years. These vines flourish with the aid of supplementary drip irrigation, producing a harvest of 10 to 15 tonnes per hectare. In the Robertson region, the grapes are cultivated in areas with soils ranging from heavy clay, rich in limestone, to broken shale rock. The Bredekloof region offers decomposed granite soils and alluvial soil, providing excellent drainage, aeration, and water retention capabilities.

## VINEYARD AND CLIMATE CONDITIONS

The vineyards are situated  $\pm 160$  km from the ocean. The Robertson area experiences annual rainfall between 150 mm and 255 mm, with winter temperatures averaging 16.7°C and summer temperatures reaching 29°C. The Bredekloof area receives 400 mm to 2000 mm of rainfall annually, with winter temperatures averaging 10°C and summer temperatures rising to approximately 30°C.



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## WINEMAKING

The grapes were harvested during the cool mornings of late February and March; Thereafter, they were cooled, de-stemmed, gently crushed, and lightly pressed in the cellar. A portion of the pressed juice was combined with the free-run juice and allowed to settle overnight. The clear juice was separated from the lees and inoculated with a selected yeast strain for alcoholic fermentation, which occurred under strict temperature control in stainless steel tanks. It was halted after a few days at approximately 2° - 3° Balling, retaining the natural grape sugars in the wine to achieve the desired medium-sweet style. It was matured on fine lees for at least two months before bottling.



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