Signature Collection Chardonnay Pinot Noir

2025

40% Chardonnay /60 % Pinot Noir

TASTING NOTE

Delicate and delightful, this harmonises the aromas of Chardonnay with the purity of Pinot Noir to bring you flavours of wild strawberries, apple, and raspberry with a crisp and zesty finish.

SERVE WITH

Ready to drink now and delicious with seafood salad, avocado, smoked salmon or canapés.

APPEARANCE

Light salmon pink.

ANALYSIS

Alc:	13 % vol	TA:	6.0 g/L
RS:	3.5 g/L	pH:	3.45

WINEMAKER

Anthony Kock

ORIGIN

Western Cape

TERROIR / SOIL

The trellised vines for this wine are between 8 and 16 years old and are grown predominantly in Malmesbury Shale and Cape Granite soils along the coastal zone and towards selected inland areas of the Western Cape. They receive supplementary irrigation and produce 10-14 tonnes per hectare. The warm Mediterranean climate is offset by the cooling effect of prevailing winds and sea breezes.

WINEMAKING

The grapes were harvested in the cool early morning, then gently crushed and lightly pressed at the cellar, where skin contact was allowed to create the perfect colour. Only the free-run juice was drained off to settle overnight before the Chardonnay and Pinot Noir grapes were fermented together in stainless-steel tanks under controlled temperatures between 12° and 14°C.

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AWARDS

SPIER 1692