

Seaward 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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AWARDS

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