

# SPIER SIGNATURE | CHARDONNAY / PINOT NOIR

---

**2020**

60% Chardonnay / 40% Pinot Noir

**TASTING NOTE:**

Aromas of strawberries and yellow apple, with a crisp fruit finish.

**SERVE WITH:**

Seafood salad, avocado, smoked salmon or egg canapés.

**APPEARANCE:**

Light salmon pink

**ANALYSIS:**

Alc: 13.0 % vol      TA: 6.0 g/L

RS: 4.0 g/L      pH: 3.45

**WINEMAKER:**

Jacques Erasmus

**ORIGIN:**

Western Cape

**TERROIR / SOIL:**

Predominantly Malmesbury shale and Cape granite soils. Vineyards are planted along the coastal zone and towards certain inland areas of the Western Cape.

**VINEYARD AND CLIMATE CONDITIONS:**

Trellised vines aged between 12 and 16 years received supplementary irrigation and produced 10 to 14 tonnes per hectare. Mediterranean climate, with the temperatures lowered by the cooling effect of prevailing winds and sea breezes.

**WINEMAKING:**

Grapes were harvested early morning, 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. The Chardonnay and the Pinot Noir were fermented together in stainless-steel tanks under controlled temperatures between 12° and 14°C.



EST. 1692 Spier | SIGNATURE COLLECTION