

<sup>1692</sup>  
Spier

**SPIER SIGNATURE CHARDONNAY – PINOT NOIR 2014**

*Chardonnay 55%; Pinot noir 45%*

**WINEMAKER:**

Jacques Erasmus

**ORIGIN:**

Coastal

**TERROIR / SOIL:**

Soils: Kroonstad

South-facing Vineyards from Stellenbosch and Durbanville

Proximity to ocean 14 - 20 km.

**VINEYARD AND CLIMATE CONDITIONS:**

South facing vineyard with an average age of 14 years yielded the grapes for this wine.

Average Temperature: Winter: 9/16°C,

Summer 14/26°C

Annual Rainfall: 850mm

**WINEMAKING:**

Grapes were hand-harvested early morning in 10kg lug boxes and pre-cooled before hand-sorting and whole bunch pressing. The juice was transferred into stainless steel tanks. Fermentation took place under controlled temperatures between 12 – 14 °C. The wine matured for 3 months on the lees before blending and bottling.

**ANALYSIS:**

<b>Alc:</b>	11.75%	<b>TA:</b>	5.6 g/L
<b>RS:</b>	5.2 g/L	<b>pH:</b>	3.35

**APPEARANCE:**

Light salmon pink

**TASTING NOTE:**

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

**SERVE WITH:**

Seafood salad, avocado, smoked salmon or egg canapés.

