

SPIER MÉTHODE CAP CLASSIQUE | BRUT

2018

60% Chardonnay / 40% Pinot Noir

A vintage Méthode Cap Classique that celebrates tradition, with style.

Made in the traditional French style, this wine expresses the grape varieties, the vintage, and the terroir.

TASTING NOTE:

The wine's fresh, clean nose offers aromas of apples and citrus. A balanced mouthfeel, good acidity and exuberant bubbles culminate in a lively aftertaste.

SERVE WITH:

Enjoy on its own, as a festive welcome drink or toast or with a full English or continental breakfast. Drink now or within five years of harvest.

APPEARANCE:

A vibrant light straw colour.

ANALYSIS:

Alc: 12.14 % vol TA: 6.0 g/L

RS: 5.4 g/L pH: 3.3

WINEMAKER:

Heidi Dietstein

ORIGIN:

Stellenbosch

TERROIR / SOIL:

Soils: Escourt and Glen Rosa

VINEYARD AND CLIMATE CONDITIONS:

Trellised vines with an average age of 17 years yielded the grapes for this wine, at an average of 8 tonnes per hectare. The vineyards received supplementary drip irrigation.

Temperature: winter $\pm 10^{\circ}$ – $\pm 17^{\circ}\text{C}$

 summer $\pm 14^{\circ}$ – $\pm 28^{\circ}\text{C}$

Annual rainfall: 400 – 650 mm

Proximity to ocean: ± 20 km

WINEMAKING:

Grapes from three selected vineyard blocks were hand-harvested between 18° and 19.5°B using 9kg lug boxes. The grapes were whole bunch-pressed after sorting by hand. 90% of the juice was fermented in stainless-steel tanks and 10% in old 400L French oak barrels. Secondary fermentation took place in the bottle. After the completion of the secondary fermentation, the wine spent 23 months on the lees prior to disgorging.



1692
Spier