

# SPIER SEAWARD | CHARDONNAY

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2022

**TASTING NOTE:**

Aromas of White Peach, lemon rind and Citrus Blossom with undertones of raw almonds on the nose. The creamy palate offers fresh citrus, nectarine and well-integrated vanilla.

**SERVE WITH:**

Enjoy with pork chops, roast chicken, or creamy mushroom pasta.

**APPEARANCE:**

Lemon yellow in colour.

**ANALYSIS:**

Alc: 13.80 % vol      TA: 6.0 g/L  
RS: 4.3 g/L              pH: 3.49

**WINEMAKER:**

Anthony Kock

**ORIGIN:**

Coastal Region

**VINEYARD AND CLIMATE CONDITIONS:**

The vines for this wine are found in the Tygerberg Hills and in Stellenbosch. Both sites are close to the Atlantic Ocean, benefitting from the cool winds cooling down the areas. Vines are a mixture of dryland and drip irrigation supplemented vineyards.

**WINEMAKING:**

Grapes were hand-harvested between 22.5° and 23.5° Balling. The grapes were cooled down at the cellar before crushing. Skin contact was allowed for 4 hours at  $\pm 10^{\circ}\text{C}$ . Only free-run juice drained by gravity was used for fermentation, 60% of which fermented in stainless-steel tanks and 40% in older French-oak barrels. Thereafter, the wine spent 8 months on the lees. The oak component was blended with the stainless-steel fermented wine prior to bottling.



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