SPIER FARM HOUSE ORGANIC CHENIN BLANC

2021

TASTING NOTE:

This wine offers dried apricots, fresh vanilla pods, hints of citrus and pineapple on the nose. The rich, mouthwatering palate of quince, zesty lime and golden delicious apples culminates in a lingering, wet stone, crisp finish.

SERVE WITH:

Enjoy with grilled chicken or seafood dishes.

APPEARANCE:

Bright golden hue.

ANALYSIS:

Alc: 13.92 % vol TA: 5.5 g/L RS: 2.4 g/L pH: 3.56

TSO₂ 65 mg/L

WINEMAKER:

Tania Kleintjes

ORIGIN:

Stellenbosch

TERROIR / SOIL:

At Spier Farm, the differences in altitude, aspect, solar radiation and wind exposure result in significant mesoclimate differences over short distances. This, coupled with variations in soil (mainly Escourt/Pinedene transitioning to Cartef), creates a terroir that ensures full and complex wines with unique character and style. This vineyard has been biodynamically farmed to enhance the vines' natural fauna & flora and accentuate the grapes' intrinsic characteristics. These old vines planted between 1983 and 1985 yield thicker skinned, smaller berries, full of flavour and structure.

WINEMAKING:

The grapes were hand harvested, pre-cooled in the cellar, followed by meticulous hand-sorting of the bunches and small batch whole-bunch pressing. The natural yeast flora completed alcoholic fermentation, which was temperature controlled in a combination of older French oak barrels and ceramic eggs. 20% of the blend was fermented on the skins to extract maximum flavour and tannin structure from the berries, benefitting from the thicker skins of the 38-year-old vines. Only the best barrels and eggs were selected at the end of the 10-month ageing on the lees for the final blend. A low-intervention approach was used throughout the winemaking process. To align with the biodynamic ethos, the wine was bottled unfiltered and unfined. It may deposit a sediment; this is natural. Decant, or allow the wine to settle before pouring.









