

1692
Spier

SPIER SIGNATURE CHENIN BLANC

WINEMAKER:

Jacques Erasmus

ORIGIN:

Western Cape – Breede River and Coastal regions

TERROIR / SOIL:

Combination of alluvial, well-drained and aerated soils, as well as decomposed granite soils from mountain foothills.

VINEYARD AND CLIMATE CONDITIONS:

Grapes sourced from trellised and bush vines produced 10 to 15 tonnes per hectare.

Temperature: winter 10°C; summer 26°C

Annual rainfall: 40 mm – 200 mm

Proximity to ocean: ≤120 km

WINEMAKING:

Grapes were hand-harvested, de-stemmed and slightly crushed before pressing and brief contact on the skins. Free run juice settled in the tanks overnight. The clear settled juice of the individual block selections (some kept separate and some blended) were racked from the lees and inoculated with selected yeast strains.

Fermentation was temperature controlled.

Maturation occurred on the fine lees for another 3 months to give extra body and elegance to this unoaked wine.

APPEARANCE:

Pale straw in colour with a greenish hue.

TASTING NOTE:

This Chenin Blanc is both crisp and fruity with green guava, pear, apple, and hints of litchi on the nose. A well-balanced palate and a strong finish.

SERVE WITH:

Serve with bacon, feta and spinach salad, tender fillet of sole in parsley butter, creamy goat's cheese, sushi, pasta or pizza.



AWARDS:

2019 vintage - Veritas Awards 2019 - Gold
2018 vintage - Michelangelo International Wine Awards