

SPIER 5.5% CHENIN BLANC

2022

TASTING NOTE:

This off-dry, unwooded wine offers aromas of peaches, litchi, orange and guava. The palate has tropical fruit flavours with a lemony, saline finish.

SERVE WITH:

Great by itself as an aperitif; also delicious with light seafood or salads.

APPEARANCE:

Clear bright, pale straw with a greenish hue.

ANALYSIS:

Alc: 5.5 % vol	TA: 5.9 g/L
RS: 21.9 g/L	pH: 3.37
kJ 100ml:176	kCal 100ml:42

WINEMAKER:

Anton Swarts – Cape Wine Master

ORIGIN:

Western Cape

TERROIR / SOIL VINEYARD AND CLIMATE CONDITIONS:

This low-acid wine shows opulent tropical fruit aromas, including aromas of stone fruits. Elements such as specific vineyard blocks and site selections, light and sandy soils, harvest timing, clones that ripen at lower sugar levels and canopy management all played a key part in producing this lighter style of wine.

WINEMAKING:

The grapes were hand-harvested at optimum ripeness, then destemmed, slightly crushed, and lightly pressed. A small portion of the slightly-pressed juice was blended with the free-run juice and left to settle overnight. The following morning the clear settled juice was racked from the lees to stainless steel tanks and inoculated with yeast to start alcoholic fermentation. While the wine was actively fermenting, tanks for the proposed blend were tasted and selected.

The small volume of alcohol that formed during fermentation was de-alcoholised using spinning cone technology. This occurred in two stages. The first stage extracted the wine's volatile flavour and aromatic soul. This occurred under vacuum and at low temperatures. The second stage removed neutral alcohol and added back the extracted flavour and aromatics.

The de-alcoholised base wine was left to complete alcoholic fermentation. Afterwards, the wine was kept on its fine lees, then cross-flowed, with necessary sugar adjustments. Finally, it was stabilised and bottled.



¹⁶⁹²
Spier

No flavourants or artificial additives were added.

Typical Nutritional Information	Per 100g
Energy (kJ)	176
Protein (g)	1.2
Carbohydrates (g)	0.2
Of which total sugar (g)	0.0
Total Fat (g)	0.00
Dietary fiber (g)	0.0
Total Sodium (mg)	<0.008