

SPIER IDEOLOGY | ALBARIÑO

2021

TASTING NOTE:

Albariño is a white cultivar widely planted in Spain and Portugal, with only very little planted in South Africa at this stage. At Spier we have an active innovation and experimental program, which is housed under the “Ideology” range of wines. We produced only 500 cases of and are exceptionally pleased to share it with our customers.

SERVE WITH:

Easy drinking and ideal an ideal wine for summer in South Africa. This wine is a friend to all things from the sea, and also pairs well with cold meats and hard cheeses.

APPEARANCE:

Distinctive green colour

ANALYSIS:

Alc: 13.55 % vol TA: 6.4 g/L
RS: 3.0 g/L pH: 3.41

WINEMAKER:

Johan Jordaan with Anthony Kock

ORIGIN:

Stellenbosch

TERROIR / SOIL:

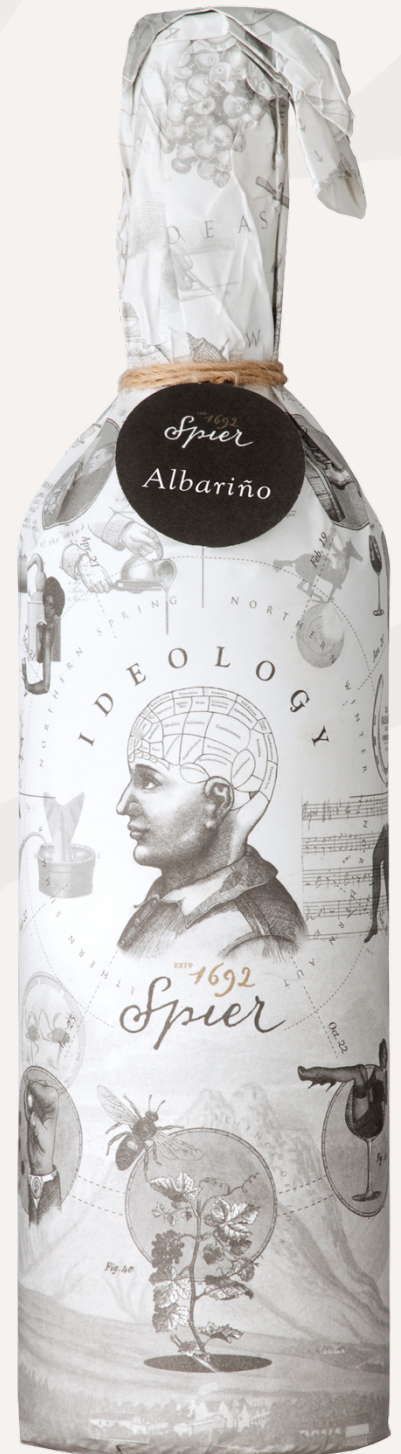
The vineyard is situated on the southern slopes of the Bottelary Hills in Stellenbosch, planted on deep red decomposed granite soils and farmed under dryland conditions. The soil has a high clay content which in turn produces excellent growth and water availability throughout the growing season.

VINEYARD AND CLIMATE CONDITIONS:

The vineyard was planted in 2014 on Richter99 rootstock. It is situated around 200m above sea level and the row direction is northwest/southeast with a predominantly facing southern slope. Due to the altitude, it is exposed to the prevailing southeastern and southwestern winds in the growing season. This helps to cool down the vines during the hottest time of the day, and to ensure the quality of the grapes. Production is around 12 tonnes per hectare.

WINEMAKING:

Vines were hand-harvested very early in the morning while the grapes were still cold. At the cellar, skin contact was limited to 4 hours and the free-run juice drained off to settle overnight before inoculation. The fermentation took place in stainless steel tanks at 12°C. After fermentation, the wine spent four months on lees to develop the mouthfeel of the wine’s palate.



1692
Spier