SPIER SEAWARD | CHENIN BLANC

2023

TASTING NOTE:

This wine offers aromas of Mandarin, Ripe peach, floral notes and honeydew. The palate is complex with ripe fruit and a lime fresh finish.

SERVE WITH:

Ideal with spicy noodle dishes or smoked chicken.

APPEARANCE:

Pale gold with a lemon rind rim.

ANALYSIS:

Alc: 13.76 % vol TA: 6.0 g/L RS: 3.4 g/L pH: 3.41

WINEMAKER:

Anthony Kock

ORIGIN:

Coastal Region

VINEYARD AND CLIMATE CONDITIONS:

Sourced from the Tygerberg Hills and Stellenbosch, both these vineyards 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 early in the morning and pre-cooled prior to destemming and crushing. Skin contact was limited to four hours and the free-run juice drained off to settle overnight before inoculation. Fermentation took place in 300L and 400L barrels. The wine matured for 7 months in $2^{\rm nd}$, $3^{\rm rd}$ and $4^{\rm th}$ fill French oak barrels.







