

SPIER SIGNATURE | CHENIN BLANC

2022

TASTING NOTE:

This is a crisp and fruity Chenin Blanc, bursting with aromas of green guava, pear, ripe peach notes, and hints of litchi on the nose. The well-balanced palate hails from the sun-kissed slopes of the Cape Winelands, where the grapes ripen quickly but retain Chenin's signature acidity and concentrated finish.

SERVE WITH:

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

APPEARANCE:

Pale straw with a delicate green tinge.

ANALYSIS:

Alc: 13.5 % vol TA: 5.8 g/L

RS: 3.0 g/L pH: 3.37

WINEMAKER:

Anthony Kock

ORIGIN:

Western Cape

TERROIR / SOIL:

The trellised and bush vines for this wine were grown in a combination of alluvial, well-drained and aerated soils, with decomposed granite soils from the mountain foothills. The vines produced 10 to 15 tons per hectare. The vineyards are located about 120km from the ocean, where they receive an annual rainfall of approximately 40mm - 200mm. Temperatures averaged 10°C in winter and climbed to 26°C in summer.

WINEMAKING:

The grapes were harvested and brought into the cellar in the early morning, where they were destemmed and lightly crushed before brief skin contact and pressing. The free-run juice settled in the tanks overnight before the individual block selections (some kept separate and some blended) were raked from the lees and inoculated with selected yeast strains.

Fermentation was temperature-controlled between 12°–14°C and maturation occurred on the fine lees to give extra body and elegance to this unoaked wine.



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