

# SPIER THE YELLOWWOOD | ORGANIC ROSÉ

**2022**

38% Merlot / 37% Shiraz / 24% Malbec / 1% Chenin Blanc

**TASTING NOTE:**

Fresh strawberry and raspberry aromas are supported by citrus blossom and candy floss notes. The palate is strawberry dominant with subtle notes of vanilla, complemented by a refreshing acidity.

**SERVE WITH:**

Enjoy well-chilled with smoked salmon or egg canapés, sushi, avocado tartare and mild cheeses.

**APPEARANCE:**

Vibrant pink cherry in colour.

**ANALYSIS:**

Alc: 12.42 % vol      TA: 5.4 g/L  
RS: 4.5 g/L              pH: 3.42

**WINEMAKER:**

Tania Kleintjes

**ORIGIN:**

Coastal region

**TERROIR / SOIL:**

The trellised vines are farmed to international organic standards in deep, fertile, decomposed granite soils with a high percentage of clay. The differences in altitude, aspect, solar radiation and wind exposure result in significant mesoclimate differences. Foliage and weeds are managed mechanically, creating favourable conditions for natural protection from disease. This avoids the need for environmentally damaging chemicals.

**WINEMAKING:**

The organically grown grapes were hand harvested in the morning in 8kg lug boxes. The grapes were cooled at the cellar before hand-sorting. No skin contact was given, and a low-intervention approach was used throughout the winemaking process. The juice was fermented in stainless-steel tanks to retain fruit freshness. The wine spent 3 months on its gross lees to enhance its structure before bottling.



SPIER'S GROWING FOR GOOD INITIATIVES  
EMPOWER OUR COMMUNITIES TO MAKE POSITIVE  
SOCIAL AND ENVIRONMENTAL CHANGE.



1692  
*Spier*