

SPIER THE YELLOWWOOD | ORGANIC WHITE

2023

95% Chenin Blanc / 5% Viognier

TASTING NOTE:

Aromas of white peach, pear and litchi, with subtle notes of spice and citrus fruit are complemented by a crisp, lingering finish.

SERVE WITH:

Pork chops, Asian-flavoured dishes or seafood.

APPEARANCE:

Pale gold with a lemon rind rim.

ANALYSIS:

Alc:	14.35	TA:	5.6
	% vol		g/L
RS:	2.3	pH:	3.55
	g/L		

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 Chenin Blanc and Viognier grapes were hand-harvested in the morning in 8 kg lug boxes. The grapes were cooled in the cellar before hand-sorting. A low-intervention approach was used throughout the winemaking process. The cultivars were fermented separately in a combination of stainless steel tanks and French-oak barrels. Post-fermentation, the cultivars were blended together and spent 4 months on its lees to enhance the structure and marry the flavours before bottling.



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



1692
Spier