

SPIER FARM HOUSE ESTATE ORGANIC CHENIN BLANC 2018

WINEMAKER:

Tania Kleintjes

ORIGIN:

Stellenbosch


TERROIR:

At Spier Home Farm, the differences in altitude, aspect, solar radiation and wind exposure result in significant mesoclimate differences over short distances. This, coupled with variations in soil (mainly Escourt/Pinedene transitioning to Cartef), creates a terroir that ensures full and complex wines with unique character and style. This vineyard has been biodynamically farmed to enhance the vines' natural fauna & flora and accentuate the grapes' intrinsic characteristics.

WINEMAKING:

The grapes were hand harvested early in the season to utilize their natural acidity and later in the season to harness their aromas and flavours. They were pre-cooled in the cellar, followed by meticulous hand sorting of the bunches and whole bunch pressing. The natural yeast flora completed alcoholic fermentation, which was temperature controlled in a combination of older French oak barrels and ceramic eggs. Only the best barrels and eggs were selected at the end of the 10-month aging on the lees for the final blend. A low-intervention approach was used throughout the winemaking process. To keep with the ethos of biodynamic practices, the wine was bottled unfiltered and unfinned and may deposit a sediment, which is natural.

ANALYSIS:

Alc:	14.15 %vol	TA:	5.4 g/L	 VEGAN
RS:	1.8 g/L	pH:	3.40	
TSO ₂	56 mg/L			

APPEARANCE:

Bright golden hue.

TASTING NOTE:

This wine offers butterscotch, apricots and hints of citrus on the nose. The rich, mouthwatering palate of citrus and honeycomb culminates in a lingering, crisp finish.

SERVE WITH:

Enjoy with grilled chicken or seafood dishes.

