

SPIER GOOD NATURED ORGANIC | CHENIN BLANC

2024

TASTING NOTE:

A delicate gold colour, this Chenin Blanc has plenty to offer on the nose: quince, citrus and stone fruit to name but a few notes. Juicy on the palate, with exotic fruit like litchi and pineapple that leads to a refreshing and zesty finish.

SERVE WITH:

Delicious with chicken pad thai, fish and chips, or avocado and smoked trout salad.

APPEARANCE:

Pale gold with a vibrant lemon-rind rim.

ANALYSIS:

Alc: 12.7 % vol TA: 5.4 g/L
RS: 2.6 g/L pH: 3.48

WINEMAKER:

Tania Kleintjes

ORIGIN:

Coastal Region (Western Cape)

TERROIR / SOIL:

From terroir unfettered by artificial pesticides, fungicides and fertilisers. The grapes are sourced from both trellised and bush vines aged between 15 and 25 years old and managed to international organic standards. The vines grow in decomposed granite soils with a high clay concentration. The average annual rainfall for these vineyards ranges between 450 mm and 500 mm.

WINEMAKING:

The organically grown grapes were harvested at optimal ripeness, destemmed and crushed into stainless-steel tanks to retain freshness and concentrate intense fruit aromas. The wine spent four months on its lees to enhance its structure and boost flavour development.



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AWARDS

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Spier