

# SPIER SEAWARD | CHENIN BLANC

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## 2023

### TASTING NOTE:

This wine offers aromas of mandarin, ripe peach, floral notes and honeydew. The palate is complex with ripe fruit and a lime fresh finish.

### SERVE WITH:

Ideal with spicy noodle dishes or smoked chicken.

### APPEARANCE:

Pale gold with a lemon rind rim.

### ANALYSIS:

Alc: 13.76 % vol TA: 6.0 g/L

RS: 3.4 g/L pH: 3.41

### WINEMAKER:

Anthony Kock

### ORIGIN:

Coastal Region

### VINEYARD AND CLIMATE CONDITIONS:

Sourced from the Tygerberg Hills and Stellenbosch, both these vineyards are close to the Atlantic Ocean, benefitting from the cool winds cooling down the areas. Vines are a mixture of dryland and drip irrigation supplemented vineyards.

### WINEMAKING:

Grapes were hand-harvested early in the morning and pre-cooled prior to destemming and crushing. Skin contact was limited to four hours and the free-run juice drained off to settle overnight before inoculation. Fermentation took place in 300L and 400L barrels. The wine matured for 7 months in 2<sup>nd</sup>, 3<sup>rd</sup> and 4<sup>th</sup> fill French oak barrels.



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AWARDS

