

# SPIER SIGNATURE | CHENIN BLANC

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## 2024

### TASTING NOTE:

This is a crisp and fruity Chenin Blanc, bursting with aromas of green guava, pear, ripe peach notes, and hints of lime zest on the nose. The palate follows through from the nose with juicy tropical fruit, well balanced acidity and a lingering finish.

### SERVE WITH:

Pair it with bacon, feta and spinach salad, tender fillet of sole in parsley butter, creamy goat's cheese, sushi, pasta or pizza.

### APPEARANCE:

Pale straw with a delicate green tinge.

### ANALYSIS:

Alc: 13.5 % vol	TA: 6.5 g/L
RS: 4.1 g/L	pH: 3.35

### WINEMAKER:

Anthony Kock

### ORIGIN:

Western Cape

### TERROIR / SOIL:

The trellised and bush vines for this wine were grown in a combination of alluvial, well-drained and aerated soils, with decomposed granite soils from the mountain foothills. The vines produced 10 to 15 tons per hectare. The vineyards are located about 10km - 100km from the ocean. Temperatures averaged 10°C in winter and climbed to 29°C in summer.

### WINEMAKING:

The grapes were harvested and brought into the cellar in the early morning, where they were destemmed and lightly crushed before brief skin contact and pressing. The free-run juice settled in the tanks overnight before the individual block selections (some kept separate and some blended) were racked from the lees and inoculated with selected yeast strains. Fermentation was temperature-controlled between 12°–14°C and maturation occurred on the fine lees to give extra body and elegance to this unoaked wine.



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AWARDS



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