CERTIFIED HERITAGE VINEYARDS
PLANTED 1983-1985

21 Gables

SPIER 21 GABLES CHENIN BLANC

2022

This delicious wine comes from dryland vines. Planted from 1983 to 1985. At one point, the vines were going to be uprooted. Luckily, we recognised their potential and resurrected the vineyard. That's why I call it the 'Lazarus' vineyard - such vine maturity draws a beautiful and focused expression of terroir into the wine. It continues to reward us vintage after vintage.

- Johan Jordaan, Cellar Master, Spier

VARIETAL	100% Chenin Blanc	
WINEMAKER	Johan Jordaan	
ORIGIN	Cape Town	
PEAK DRINKING	Enjoy now or cellar for up to 10 years	
WINE ANALYSIS	Alc: 14.5 %	RS: 5.6 g/L
	TA: 6.4 g/L	pH: 3.41

GROWING FOR GOOD
A SPIER INITIATIVE

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

EAT & DRINK

Delicious with crisp, caramelised pork belly, duck breast with fynbos honey and spices, or smoked West Coast mussels. For a lighter pairing, enjoy with a flavourful vegetable Korma curry.

ABOUT THE WINE

As a proudly South African winery dating back to 1692, the 21 Gables range pays homage to Spier's winemaking heritage of more than 300 years. The 21 architecturally significant gables remain preserved on the estate to this day. Archives indicate that the first vines planted on Spier in the 1700s were most likely Chenin Blanc. Instrumental in South Africa's rich winemaking history, Chenin Blanc is a beloved workhorse capable of dynamic versatility. Barrel-fermented and matured, the 21 Gables Chenin Blanc was crafted from prized old vines.

VINEYARD & TERROIR

The fruit for this wine is hand-picked from a vineyard planted from 1983 to 1985 in the hills of Tygerberg near Cape Town. Our philosophy is to guide the wine to reflect the terroir, and this terroir is an old soul. As a result, we farm with nature, protecting soil health and nourishing the vines on regenerative principles. The close proximity to the cold Atlantic Ocean, helps to temper the heat so the berries can enjoy a longer hang time. At the same time, the ancient Malmesbury shale provides the opportunity for dryland farming to achieve the highest quality fruit possible.

WINEMAKING

The fruit were hand-picked in 5 parcels in mid-March. This partial picking was done to select the grapes at different ripeness levels, encouraging complexity. The grapes were harvested in 20kg lug boxes and pre-cooled before hand-sorting, destemming and crushing. Skin contact was limited to 6 hours, and the free-run juice drained off to settle overnight before inoculation. Fermentation took place in a combination of 300L, 400L, 500L and 2500L tight-grain French-oak barrels. We use different oak barrel sizes to add varying levels of oak influence that can then be skillfully blended for the final wine. I think of this wine as a single varietal made like a blend. The Chenin Blanc then matured for 10 - 12 months in barrels - 50% new oak, with the balance being second fill.

COLOUR, NOSE & PALATE

Pale lemon gold at a glance, this is a gloriously fresh and pure style of Chenin Blanc. Upfront ripe, juicy peach, pear, litchi and melon fruit aromas are balanced with notes of citrus rind and white coriander spice. The palate is youthful but wonderfully luscious, refreshed by lingering acidity and a dense fruit core finish that provides complexity and texture.