

Spier 21 Gables Chenin Blanc 2013

Appearance: Pale gold with lemon-rind colour rim.

Taste: Soft aromas of dried apricots with an oak and vanilla undertow on the nose. White fleshed peaches, almond paste and windfall oranges on the palate.

Crisp pork belly, duck breast with honey and spices or pickled fish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Tygerberg

analysis : alc : 14.08 % vol rs : 4.20 g/l pH : 3.28 ta : 6.20 g/l

type : White **style** : Dry **wooded**

pack : Bottle **size** : 750ml **closure** : Screwcap

in the vineyard : Terroir/Soil

Soil: Oakleaf

East facing Vineyards from the cool Tygerberg Hills.

Proximity to ocean 15 km.

Vineyard and climate conditions

Dry land, semi-trellised 40 year old vines yielded the grapes for this wine.

Temperature: Winter - 9° / 16° C, Summer - 14° / 26° C.

Annual Rainfall: 700mm

about the harvest: The fruit was harvested in three parcels at the beginning of March at a yielded of 6 tons per hectare. Grapes were hand-harvested in 10kg lug boxes and pre-cooled before sorting, destemming and crushing.

in the cellar : Grapes were destemmed and crushed. Skin contact was limited to 4 hours and the free run juice drained off to settle overnight before inoculation. The fermentation took place in 400 litre barrels. The wine matured for 14 months in French barrels, 46% new and 54% second fill.



Spier Wine Farm

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