

Spier 21 Gables Chenin Blanc 2016

Soft aromas of dried apricots and ripe tropical fruit, with an oak and vanilla undertow on the nose. On the palate, there's an inescapable rounded richness of flavor and good acidity, white flesh peaches, almond paste and creamy notes.

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 : 14.39 % vol rs : 4.53 g/l pH : 3.33 ta : 6.17 g/l

type : White **style :** Dry **body :** Soft **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Screwcap

2018 National Wine Challenge - Double Platinum

2017 SAWi Awards - Platinum

2016 Veritas Awards - Double Gold

in the vineyard : TERROIR / SOIL: The vineyard is planted in deep Clovelly soils in the cool Tygerberg hills about 15 km from the ocean.

VINEYARD AND CLIMATE CONDITIONS: Dryland, semi-trellised vines with an average age of 43 years yielded the grapes for this wine. The cooling influence of the ocean breezes is a superb pacifier, moderating the heat and allowing the berries longer hang time on the vine. The fruit from this one vineyard was harvested in four parcels from 21 February to 29 February at a yielded of 6 tons per hectare.

about the harvest: Grapes were hand harvested in 10kg lug boxes.

in the cellar : Grapes were 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. The fermentation took place in a combination of 300, 400, 500 and 2500 liter French oak barrels. The wine matured for 14 months in barrels, of which 60% new and 40% second fill.



Spier Wine Farm

Stellenbosch

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www.spier.co.za