

## Spier Signature Chenin Blanc 2021

Appearance: Pale straw in colour with a greenish hue.

This Chenin Blanc is both crisp and fruity with green guava, pear, apple and hints of litchi on the nose. A well-balanced palate and a strong finish. Perfect with friends in summer, over a picnic style meal including sesame coated chicken goujons and grilled goats cheese crottin on crisp bruschetta.

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

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Spier Wine Farm

**winemaker** : Anton Swarts

**wine of origin** : Western Cape

**analysis** : alc : 13.86 % vol rs : 3.49 g/l pH : 3.54 ta : 5.6 g/l

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

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

### 2021 Vintage

2021 Veritas Awards - Silver

### 2019 vintage

Veritas Awards 2019 - Gold

### 2018 vintage

Michelangelo International Wine Awards 2018 - Gold

### in the vineyard : Terroir / Soil

Combination of alluvial, well drained and aerated soils as well as decomposed granite soils from mountain foothills.

Temperature: Winter 10°C; Summer 26°C Annual Rainfall: 40mm - 200mm Proximity to ocean: ≤120km

The grapes for this wine are from selected blocks on various farms in the Coastal and Breede River region of the Western Cape. Grapes sourced from trellised and bush vines and produced 10 to 15 tons per hectare.

**about the harvest**: Grapes were hand harvested.

**in the cellar** : Grapes were hand-harvested, de-stemmed and slightly crushed before pressing and brief contact on the skins. Free run juice settled in the tanks overnight. The following morning the clear settled juice of the individual block selections (some kept separate and some blended) were racked from their lees and inoculated with selected yeast strains. Fermentation was temperature controlled. Maturation occurred on the fine lees for another three months to give extra body and elegance. The wine is not oaked.



## Spier Wine Farm

Stellenbosch

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