

Spier Signature Chenin Blanc 2022

Spier Signature Chenin Blanc 2022 is a crisp and fruity unwooded Chenin Blanc that has lively enough acidity to appeal to even the most hardened of Sauvignon Blanc lovers (go on, try it!). With fresh flavours of guava, pear and apple, serve this delightfully versatile crowd-pleaser with sushi, pasta or good old fish and chips.

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

2022 Veritas Awards - 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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