

Spier 21 Gables Sauvignon Blanc 2023

Spier 21 Gables Sauvignon Blanc 2023 is pale lemon-green in glass, this vintage is bright, fresh and has an invigorating sea-breeze character. Gooseberry, passion fruit, elderflower and kiwi fruit jostle with the delicate herbal scent of blackcurrant leaf, while the palate is balanced out by refreshing hints of lemongrass and a saline finish.

This is a concentrated single-varietal wine that projects like a blend. Layered and complex, we achieved this by picking at different ripeness levels from two vineyards planted on the slopes of the Tygerberg Hills. The result is a concentrated midpalate with impressive viscosity and freshness.

Perfectly paired with lemon butter-fried scallops, ceviche or leek and white mushroom soup with a dollop of Gorgonzola cheese and citrus zest.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Durbanville

analysis : alc : 13.63 % vol rs : 1.6 g/l pH : 3.30 ta : 6.2 g/l

type : White **style :** Dry **body :** Full **taste :** Herbaceous

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

2025 Fine Wine Awards - Silver

2025 Concours Mondial de Bruxelles - Silver

2024 Fine Wine Awards - Silver

2024 Concours Mondial de Bruxelles - Gold

ageing : Delicious now, but will drink beautifully for another 10 years.

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. While it is uncertain when Sauvignon Blanc entered South Africa, estimates date back to the late 1880s. Today, the white grape is one of the five most planted varieties in the country, loved for its zesty and fresh character. The 21 Gables Sauvignon Blanc follows suit, offering an unwooded expression that brings together two distinctive, cool-climate vineyards.

in the vineyard : Sauvignon Blanc loves a sea breeze for a slightly extended hang time on the vine, so we source fruit from a maritime climate. The two vineyards are based on the slopes of the Tygerberg Hills, just 16 km from the cold Atlantic Ocean. Planted in weathered shale, the warm days and cool nights mean berry ripening is very controlled. The 25-year-old vines have deep roots, resulting in excellent water retention to yield fruit with a wonderful saline quality. To create added complexity and layers, we harvest at different ripeness levels. It's a laborious process, but the result is worth it.

about the harvest: Only the best bunches were hand-harvested early in the morning in 8 kg lug boxes.

in the cellar : We specifically use smaller boxes to ensure the fruit does not get crushed and the quality remains high. Once the grapes arrive in the cellar, they are pre-cooled before hand-sorting, destemming and crushing. After six hours of skin contact, the free-run juice was settled overnight before inoculation with a selected yeast strain. The fermentation took place under controlled temperatures between 11° and 13°C. The wine matured for four months on the lees before bottling.



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