

Spier Farmer Angus Organic Chenin Blanc 2024

This wine offers butterscotch, apricots, pineapple and hints of citrus on the nose. The rich, mouthwatering palate of citrus, caramel and honeycomb culminates in a lingering, crisp finish.

Appearance: Bright golden hue.

variety : Chenin Blanc | 100%

winery : Spier Wine Farm

winemaker : Tania Kleintjes

wine of origin : Stellenbosch

analysis : alc : 13.55 % vol rs : 1.4 g/l pH : 3.61 ta : 5.3 g/l so2 : 77 mg/l

type : White **style** : Dry **body** : Medium

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

'Regenerative agriculture is my life's work. I believe that all health stems from the soil. These organic wines are the result of an ongoing collaborative journey with the Spier team. Come and visit me for a farm immersion and a tasting of our collection of fine wines. My favourite way to enjoy this single vineyard wine is with our prosciutto, made from our pigs that are raised outdoors under the African sun.' – Angus McIntosh

in the vineyard : The differences in altitude, aspect, solar radiation and wind exposure result in significant mesoclimate differences over short distances. This, coupled with variations in soil (mainly Escourt/Pinedene transitioning to Cartef), creates a terroir that ensures full and complex wines with unique character and style. This vineyard, planted between 1983 and 1985, has been biodynamically farmed to enhance the vines' natural fauna and flora and accentuate the grapes' intrinsic characteristics.

about the harvest: The grapes were hand harvested early in the season to utilise their natural acidity and later in the season to harness their aromas and flavours.

in the cellar : They were pre-cooled in the cellar, followed by meticulous hand sorting and whole-bunch pressing. 10% of the fermentation was done with skin contact, benefitting from the thicker skins that Old Vines offer. The natural yeast flora completed alcoholic fermentation, which was temperature controlled in older French-oak barrels and ceramic eggs. The wine aged 10 months on the lees and was bottled unfiltered and unfined. It may deposit a sediment; this is natural.



Spier Wine Farm

Stellenbosch

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