

Spier Seaward Chenin Blanc 2025

Spier Seaward Chenin Blanc 2025 is pale gold in colour with a lemon rind rim. It offers aromas of nectarine, white peach, citrus blossom and honeydew. The palate is complex, with ripe fruit and a lingering lime-fresh finish.

Ideal with spicy noodle dishes or smoked chicken.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Spier Wine Farm

winemaker : Anthony Kock

wine of origin : Durbanville

analysis : alc : 13.98 % vol rs : 4.3 g/l pH : 3.31 ta : 5.9 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity wooded vegetarian

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

2026 Global Chenin Blanc Masters - Gold
2026 Concours Mondial de Bruxelles - Gold

Looking for a white wine with a complex flavour profile? Matured in French oak for 10 months, this Chenin Blanc delivers notes of ripe fruit against a zesty lime finish. Enjoy its low-acidity profile with your favourite recipe that packs a spicy punch.

in the vineyard : Sourced from the Tygerberg Hills, the dryland farmed vineyards are close to the Atlantic Ocean, benefitting from the cool winds cooling down the area.

about the harvest: Grapes were hand-harvested early in the morning and pre-cooled prior to destemming and crushing.

in the cellar : Skin contact was limited to 4 hours and the free-run juice drained off to settle overnight before inoculation. 50% of fermentation took place in 2nd, 3rd and 4th fill 300L and 400L French-oak barrels, with the rest taking place in stainless-steel. The wine matured for 5 months on the lees before blending and bottling.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za