

Spier 21 Gables Chenin Blanc 2024

A complex, rich style of Chenin Blanc. Ripe, juicy peach, pear, litchi and melon fruit aromas are balanced with notes of citrus rind and white coriander spice. The palate is vibrant, with refreshing acidity and a rich fruit core that lingers, adding depth and texture to the finish.

Delicious with crisp, caramelised pork belly, duck breast with fynbos honey and spices, or smoked West Coast mussels. For a lighter pairing, enjoy with a flavourful vegetable korma curry.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Cape Town

analysis : alc : 14.31 % vol rs : 3.8 g/l pH : 3.35 ta : 5.9 g/l

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

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

ageing : Enjoy now or cellar for up to 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. Archives indicate that the first vines planted on Spier in the 1700s were most likely Chenin Blanc. Instrumental in South Africa's rich winemaking history, Chenin Blanc is a beloved workhorse capable of dynamic versatility. Barrel-fermented and matured, the 21 Gables Chenin Blanc was crafted from prized old vines.

in the vineyard : Our philosophy is to guide the wine to express its terroir, shaped by mature vines and regenerative farming practices that prioritise soil health and vineyard vitality. The vineyard's proximity to the cold Atlantic Ocean moderates temperatures, allowing for extended hang time and gradual ripening. Ancient Malmesbury shale soils support dryland farming and contribute to the production of high-quality fruit

about the harvest: The 2024 vintage showed great promise from the start with ample winter rainfall and a dry, healthy spring. The fruit for this wine was hand-picked from a single vineyard planted between 1983 and 1985 in Tygerberg hills near Cape Town. The fruit was hand-picked in five parcels on 15, 22 and 26 February.

in the cellar : Staggered harvesting allowed grapes to be selected at different levels of phenolic ripeness, enhancing complexity. The grapes were harvested in 20kg lug boxes, pre-cooled, hand-sorted, destemmed and crushed. Whole-bunch pressing was also used to promote fruit purity and lower phenolic extraction. After pressing, free-run juice was drained and settled overnight before inoculation. Fermentation took place in a combination of 300L, 400L and 2500L tight-grain French oak barrels. The use of different oak barrel sizes provided varying levels of oak influence, allowing for greater precision in the final wine. The Chenin Blanc then matured for 10 - 12 months in barrel, with 40% new oak and the balance second-fill barrels.



Spier Wine Farm

Stellenbosch

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