

# SPIER 21 GABLES | CHENIN BLANC

## 2019

### TASTING NOTE:

Soft aromas of dried apricots and ripe tropical fruit, with an oak and vanilla undertow. On the palate, there's good acidity and rounded, rich flavours of white-flesh peaches, almond paste and creaminess.

### SERVE WITH:

Crisp pork belly with oriental caramelisation, duck breast with fynbos honey and spices, or Cape-style pickled fish.

### APPEARANCE:

Molten buttery gold with a bright, vibrant rim.

### ANALYSIS:

Alc: 14.44 % vol      TA: 7.0 g/L  
RS: 4.3 g/L            pH: 3.25

### WINEMAKER:

Jacques Erasmus

### ORIGIN:

Cape Town

### TERROIR / SOIL:

The vineyard is planted in the high hills of Tygerberg. The landscape is characterized by very old geological formations and the soils are mainly Malmesbury shale. The proximity to the cold Atlantic Ocean is roughly 15 km.

### VINEYARD AND CLIMATE CONDITIONS:

Dryland, semi-trellised vines with an age of 36 years yielded the grapes for this wine. The cold ocean breezes tempered the heat, enabling the berries to hang on the vine for longer. They were picked in 4 parcels in late February, at a yield of approximately 8 tonnes per hectare.

### WINEMAKING:

Grapes were hand-harvested in 10 kg lug boxes and pre-cooled before hand-sorting, destemming and crushing. Skin contact was limited to 6 hours and the free-run juice drained off to settle overnight before inoculation. The fermentation took place in a combination of 300L, 400L, 500L and 2500L tight-grain French-oak barrels. The wine matured for 14 months in barrels; 60% were new fill, while the balance was second fill.



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