

SPIER FARM HOUSE ORGANIC | ROSÉ

2020

TASTING NOTE:

Strawberry and fresh raspberry aromas are supported by hints of vanilla, apricots and candy floss precede a strawberry palate dominated with notes of freshly crushed coriander. A silky, full bodied rosé with a fresh finish.

SERVE WITH:

Smoked salmon or egg canapés, sushi, avocado tartare and mild cheeses.

APPEARANCE:

Deep salmon pink

ANALYSIS:

Alc: 12.70 % vol TA: 5.3 g/L
RS: 1.4 g/L pH: 3.52
TSO₂ 60 mg/L

WINEMAKER:

Tania Kleintjes

ORIGIN:

Stellenbosch

TERROIR / SOIL:

The differences in altitude, aspect, solar radiation and wind exposure at the Spier Home Farm result in significant mesoclimate differences over a short distance. This, coupled with variations in soil (mainly Escourt), creates terroir that ensures full and complex wines with unique character and style.

WINEMAKING:

Organically grown Shiraz grapes were hand harvested in the coolness of the early morning using 8kg lug boxes in two intervals – to utilise the higher natural acidity found in grapes harvested at the beginning of the harvest period, as well as the fuller complexity of grapes harvested at a later stage. Hand sorting followed pre-cooling and the grapes were whole bunch pressed with no skin contact given. The natural yeast flora of the grapes completed the fermentation in a combination of French oak barrels and ceramic eggs in a temperature-controlled environment. A low-intervention approach was used throughout the winemaking process. The wine was bottled unfiltered and unfinned and may deposit a natural sediment.



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