

SPIER THE YELLOWWOOD | ORGANIC WHITE

2020

56% Chenin Blanc / 44% Viognier

TASTING NOTE:

Aromas of white peach, pear and litchi, with subtle notes of spice and citrus fruit, are complemented by a crisp, lingering finish.

SERVE WITH:

Enjoy with pork chops, Asian-flavoured dishes or seafood.

APPEARANCE:

Pale gold with a lemon rind rim.

ANALYSIS:

Alc: 13.73 % vol TA: 6.4 g/L

RS: 4.0 g/L pH: 3.26

TSO2: 85 mg/L

WINEMAKER:

Tania Kleintjes

ORIGIN:

Coastal Region

TERROIR:

Organically grown grapes from Stellenbosch and Paarl. The differences in altitude, aspect, solar radiation and wind exposure result in significant mesoclimate differences. This, coupled with variations in soil, created this complex wine with its unique character and style.

WINEMAKING:

The Chenin and Viognier grapes were hand-harvested in the morning in 8kg lug boxes. The grapes were cooled at the cellar before hand-sorting. A low-intervention approach was used throughout the winemaking process. The juice was fermented in a combination of stainless-steel tanks and French-oak barrels, with 100% of the Viognier component in French-oak barrels. The wine spent 4 months on its gross lees to enhance its structure before bottling.



1692
Spier