

SPIER PS | GRAND RESERVE WHITE

2022

TASTING NOTE:

Aromas of ripe mandarin, quince, and peach blossoms, with subtle notes of hazelnuts, are complemented by a well-balanced palate with a crisp lime finish.

SERVE WITH:

This versatile wine is best enjoyed with fish, pork, pasta dishes or a soufflé.

APPEARANCE:

Bright straw colour with a lemon rind rim.

ANALYSIS:

Alc: 13.5 % vol	TA: 6.0 g/L
RS: 6.5 g/L	pH: 3.54

WINEMAKER:

Anthony Kock

ORIGIN:

Western Cape

SOIL & TERROIR:

The vines for this wine were grown in a combination of weathered granite and limestone rich soils. The dryland, semi-trellised and bush vines were planted between 10-25 years ago. The grapes were harvested in the coolness of the morning in February and March and produced 8-12 tonnes per hectare.

WINEMAKING:

The grapes were hand-harvested early in the morning. At the cellar, the grapes were destemmed, slightly crushed, and lightly pressed with skin contact limited to 4 hours. The drained free-run juice was settled overnight before inoculation. Fermentation took place in stainless steel tanks with French oak stave. The wine matured for 12 months on the lees before racking and blending.



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AWARDS

1692
Spier