

# SPIER SIGNATURE | ALBARIÑO

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## 2024

### TASTING NOTE:

Aromas of nectarine, white peach citrus blossom with a crisp saline finish on the palate. Albariño is a vibrant white Spanish and Portuguese grape variety planted by only a few vineyards within South Africa.

### SERVE WITH:

Ideal summer apéritif, perfect with cold meats, hard cheeses, or seafood dishes.

### APPEARANCE:

Pale yellow with a green rim

### ANALYSIS:

Alc: 13 % vol	TA: 7.3 g/L
RS: 7.4 g/L	pH: 3.30

### WINEMAKER:

Anthony Kock

### ORIGIN:

Stellenbosch

### SOIL & TERROIR:

The dryland farm vineyards are nurtured in deep red decomposed granite soils with a high clay percentage on the southern slopes of the Bottelary Hills. The vineyard was planted in 2014 on Richter99 rootstock at an altitude of 200 meters above sea level. Here, the vineyards enjoy a Mediterranean climate, with the temperatures lowered by the cooling effect of prevailing winds and sea breezes. The selected site provided 10-12 tons per hectare.

### WINEMAKING:

The grapes were hand-harvested in the cool hours of the early morning to retain freshness. At the cellar, skin contact was limited to 4 hours and the free-run juice drained off to settle overnight before inoculation. The fermentation took place in stainless steel tanks at  $\pm 12-14^{\circ}\text{C}$ . After fermentation, the wine matured on its lees for seven months to develop the mouthfeel of the wine's palate.



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