

SPIER WHITE NOTE | WHITE BLEND

2024

TASTING NOTE:

This well-structured wine has hints of vanilla, tropical fruit and citrus aromas that finish with a creamy layered palate.

SERVE WITH:

Serve with lemon-dressed scallops, fish cakes and crumbed chicken schnitzels, drizzled with a pear/apricot jus served with mashed potatoes and peas.

APPEARANCE:

Pale straw with a green hue.

ANALYSIS:

Alc: 13.50 % vol	TA: 6.0 g/L
RS: 2.0 g/L	pH: 3.51

WINEMAKER:

Anton Swarts (Cape Wine Master)

ORIGIN:

Western Cape

TERROIR / SOIL:

The soil composition includes a mix of alluvial soils, known for their excellent drainage and aeration, along with decomposed granite soils originating from the base of mountain ranges. This blend creates an ideal environment for various forms of plant life, offering a balance of nutrients and structure necessary for good growth.

WINEMAKING:

The grapes were harvested using a combination of machine and hand-picking during the cool morning hours of February and March. After destemming, they were gently crushed and lightly pressed. A portion of the pressed juice was blended with free-run juice and left to settle overnight. Following this, individual block selections (some kept separate, and others blended) were racked from their lees and inoculated with a selected yeast strain. Fermentation took place in temperature-controlled stainless-steel tanks. While some fermentation vessels remained unaffected by oak, others were influenced by French oak staves for a duration of 3 months. After fermentation, the best tanks were selected for the final blend. These wines matured on the fine lees for at least two months before bottling.



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1692
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