1692
SPIER

21 Gables Chenin Blanc 2023

TASTING NOTE

A fresh and pure style of Chenin Blanc. Ripe, juicy peach, pear, litchi and melon fruit aromas are balanced with notes of citrus rind and white coriander spice. The palate is youthful but wonderfully luscious, refreshed by lingering acidity and a dense fruit core finish that provides complexity and texture.

SERVE WITH

Delicious with crisp, caramelised pork belly, duck breast with fynbos honey and spices, or smoked West Coast mussels. For a lighter pairing, enjoy with a flavourful vegetable korma curry.

APPEARANCE

Pale lemon gold.

ANALYSIS

Alc:	14% vol	TA:	5.8 g/L
RS:	5.4 g/L	pH:	3.38

WINEMAKER

Johan Jordaan (Cellar Master)

ORIGIN

Cape Town

TERROIR / SOIL

The 2023 vintage was slightly drier but cooler than 2022. The fruit for this wine is hand-picked from a single vineyard planted between 1983 and 1985 in the hills of Tygerberg near Cape Town. Our philosophy is to guide the wine to reflect the terroir, and this terroir is an old soul. As a result, we farm with nature, protecting soil health and nourishing the vines on regenerative principles. The close proximity to the cold Atlantic Ocean, helps to temper the heat so the berries can enjoy a longer hanging time. At the same time, the ancient Malmesbury shale provides the opportunity for dryland farming to achieve the highest quality fruit possible.

GROWING FOR GOOD
A SPIER INITIATIVE

SPIER'S GROWING FOR GOOD INITIATIVES EMPOWER OUR COMMUNITIES TO MAKE POSITIVE SOCIAL AND ENVIRONMENTAL CHANGE.

AWARDS

VEGAN FRIENDLY

21 Gables

WINEMAKING

The fruit was hand-picked in 5 parcels from the 3rd to the 15th of March. This partial picking was done to select the grapes at different ripeness levels, encouraging complexity. The grapes were harvested in 20kg lug boxes and pre-cooled before hand-sorting, destemming and crushing. Skin contact was limited to 6 hours, and the free-run juice drained off to settle overnight before inoculation. Fermentation took place in a combination of 300L, 400L, 500L and 2500L tight-grain French-oak barrels. We use different oak barrel sizes to add varying levels of oak influence that can then be skillfully blended for the final wine. I think of this wine as a single varietal made like a blend. The Chenin Blanc then matured for 10 - 12 months in barrels - 50% new oak, with the balance being second fill.