

SPIER SPECIAL RESERVE | WHITE BLEND

2024

48% Chardonnay/37% Sémillon/<15% other

TASTING NOTE:

This dry-style wine with flavours of apple and citrus, alongside hints of banana. The palate is smooth with a crisp minerality and lime finish. Sémillon adds a layer of fruity richness to the Chardonnay's structural frame.

SERVE WITH:

Serve with roasted chicken with thyme and sautéed mushrooms on polenta.

APPEARANCE:

Pale straw with green hue.

ANALYSIS:

Alc: 13.50 % vol TA: 6.33 g/L

RS: <5 g/L pH: 3.65

WINEMAKER: Anton Swarts

ORIGIN: Western Cape

TERROIR / SOIL:

Grapes are sourced from trellised and bush vines aged 15 to 23 years. Vineyards are planted in well-drained alluvial soils and decomposed granite along mountain foothills. Average winter temperatures reach 10°C, with summer highs of 26°C. Annual rainfall ranges from 40 mm to 740 mm. Vineyards are located less than 120 km from the Atlantic Ocean, where cooling breezes support slow ripening.

WINEMAKING:

Grapes are machine- and hand-harvested in the cool morning hours during February and March. Fruit is destemmed, lightly crushed and gently pressed. After settling overnight, the clear juice is racked off the lees and fermented in temperature-controlled stainless steel tanks. A small portion of Chardonnay is barrel fermented in third-fill French oak to add subtle weight and complexity. The wine is then matured on fine lees for at least two months before bottling to build texture and freshness. The final blend is predominantly Chardonnay and Sémillon, with up to 15% other noble varietals.



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AWARDS

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