

White Note White blend

2025

TASTING NOTE

This wine presents a palate of apple and citrus, complemented by abundant tropical fruit. The aroma has hints of vanilla mingling with tropical fruit and citrus notes. The inclusion of Chenin Blanc infuses a layer of fruity opulence into the robust structure of the Chardonnay.

SERVE WITH

It pairs exquisitely with lemon-dressed scallops, savoury fish cakes, delicate salmon sashimi, and breaded chicken schnitzels, enhanced by a pear or apricot jus.

APPEARANCE

Pale straw with a green hue.

ANALYSIS

Alc: 13 % vol	TA: 5.5 g/L
RS: 2.5 g/L	pH: 3.50

WINEMAKER

Anton Swarts (Cape Wine Master)

ORIGIN

Western Cape's Breedekloof, Coastal and Robertson areas.

TERROIR / SOIL

The soil composition includes a mix of alluvial soils, 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.



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



AWARDS

SPIER
1692