

Farmer Angus Shiraz Blanc de Noir Organic

2025

'Regenerative agriculture is my life's work. I believe that all health stems from the soil. These organic wines are the result of an ongoing collaborative journey with the Spier team. Come and visit me for a farm immersion and a tasting of our collection of fine wines. My favourite way to enjoy this single vineyard wine is with our prosciutto, made from our pigs that are raised outdoors under the African sun.'

– Angus McIntosh

TASTING NOTE

A silky, full-bodied Shiraz Blanc de Noir with rose petals, strawberry and vanilla aromas, supported by hints of apricots and candy floss notes. The palate is strawberry dominant with subtle notes of freshly crushed coriander and fennel, ending with a delicious freshness.

APPEARANCE

Pale salmon pink.

ANALYSIS

Alc:	11.94 % vol	TA:	5.6 g/L
RS:	2.4 g/L	pH:	3.32
TSO ₂ :	81 mg/L		

WINEMAKER

Tania Kleintjes

ORIGIN

Stellenbosch

TERROIR / SOIL

The differences in altitude, aspect, solar radiation and wind exposure result in significant mesoclimate differences over a short distance. This, coupled with variations in soil (mainly Escourt), creates terroir that ensures full and complex wines with unique character and style.

WINEMAKING

The organically grown Shiraz grapes used in this organic Blanc de Noir were harvested by hand early in the morning in 8 kg lug boxes. Hand sorting followed pre-cooling and the grapes were whole bunch pressed with no skin contact given. A low-intervention approach was used throughout the winemaking process. The natural yeast flora of the grapes completed the fermentation in a combination of French oak barrels and ceramic eggs in a temperature-controlled environment. The wine was bottled unfiltered and may deposit a natural sediment.



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