

1692
SPIER

21 Gables Chenin Blanc 2024



TASTING NOTE

A complex, rich 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 vibrant, with refreshing acidity and a rich fruit core that lingers, adding depth and texture to the finish.

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:	14.31 % vol	TA:	5.9 g/L
RS:	3.8 g/L	pH:	3.35

WINEMAKER

Johan Jordaan (Cellar Master)

ORIGIN

Cape Town

TERROIR / SOIL

The 2024 vintage showed great promise from the start with ample winter rainfall and a dry, healthy spring. The fruit for this wine was hand-picked from a single vineyard planted between 1983 and 1985 in Tygerberg hills near Cape Town. Our philosophy is to guide the wine to express its terroir, shaped by mature vines and regenerative farming practices that prioritise soil health and vineyard vitality. The vineyard's proximity to the cold Atlantic Ocean moderates temperatures, allowing for extended hang time and gradual ripening. Ancient Malmesbury shale soils support dryland farming and contribute to the production of high-quality fruit.

WINEMAKING

The fruit was hand-picked in five parcels on 15, 22 and 26 February. Staggered harvesting allowed grapes to be selected at different levels of phenolic ripeness, enhancing complexity. The grapes were harvested in 20kg lug boxes, pre-cooled, hand-sorted, destemmed and crushed. Whole-bunch pressing was also used to promote fruit purity and lower phenolic extraction. After pressing, free-run juice was drained and settled overnight before inoculation. Fermentation took place in a combination of 300L, 400L and 2500L tight-grain French oak barrels. The use of different oak barrel sizes provided varying levels of oak influence, allowing for greater precision in the final wine. The Chenin Blanc then matured for 10 - 12 months in barrel, with 40% new oak and the balance second-fill barrels.



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



AWARDS

