

Ideology Grenache Blanc

2026

TASTING NOTE

Each wine has been organically crafted to live up to the high standards for which Spier is known. This Grenache Blanc opens with inviting aromas of ripe stone fruit, white peach and fresh pear, layered with subtle notes of melon. Delicate floral aromas of elderflower, frangipani blossoms and jasmine add elegance and lift to the bouquet. The palate is textured and beautifully balanced, offering generous fruit concentration with a juicy, mouthwatering finish.

SERVE WITH

Excellent on its own or with pan-seared fish with a lemony white sauce and grilled peaches or a burrata salad with basil and toasted almonds.

APPEARANCE

Pale gold with a vibrant lemon-rind rim

ANALYSIS

Alc:	12.91 % vol	TA:	5.3 g/L
RS:	1.7 g/L	pH:	3.34

WINEMAKER

Tania Kleintjes

ORIGIN

Paarl

TERROIR / SOIL

The young trellised vines are farmed to international organic standards in deep, fertile, weathered shale soils with a high percentage of clay. These ancient soils have great water retention abilities but are supplemented with drip irrigation. Foliage and weeds are managed mechanically, creating favourable conditions for natural protection from disease. The average annual rainfall for these vineyards ranges between 450 mm and 500 mm.

WINEMAKING

The organically grown grapes were harvested at optimal ripeness, destemmed and crushed into stainless-steel tanks to retain freshness and concentrate intense fruit aromas. A low-intervention approach was used throughout the winemaking process. The juice was fermented in temperature-controlled stainless-steel tanks and allowed to mature for four months on its gross lees to enhance its structure before bottling.



SPIER
1692