

Ideology Grenache Noir

2025

TASTING NOTE

Each wine has been organically crafted to live up to the high standards for which Spier is known. This Grenache Noir is vibrant and expressive. Aromas of ripe mulberry and juicy cherries are layered with delicate violets, sweet baking spices, fennel seed and subtle hints of vanilla. The palate is elegant yet generous, with fine, silky tannins supporting the vibrant red fruit core. A beautifully layered structure carries through to a long, refined finish.

SERVE WITH

Elegant and chillable red excellent for light lunches, tomato based pastas and your favourite Pizza

APPEARANCE

Bright ruby red

ANALYSIS

Alc:	11.91 % vol	TA:	5.1 g/L
RS:	2.6 g/L	pH:	3.42

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 early in the morning. A low-intervention approach was used throughout the winemaking process. Once in the cellar, the bunches were hand-sorted and semi-carbonic maceration methods were used during natural fermentation that took place in a combination of stainless steel tanks and small barrels to enhance the intense fruit aromas.



SPIER
1692