Ideology Grenache Rosé

2026

87.5% Grenache Noir / 10.5% Chenin Blanc / 2% Grenache Blanc

TASTING NOTE

Each wine has been organically crafted to live up to the high standards for which Spier is known. This Rosé is crisp and refreshing, offering ruby grapefruit, pomegranate and cranberry followed by hints of orchard blossom. With a crisp finish and beautiful texture

SERVE WITH

Excellent on its own or with salads and lighter dishes, such as smoked salmon tartare, sushi and mild cheeses.

APPEARANCE

A beautifully iridescent, pale pink

ANALYSIS

Alc:	13.26 % vol	TA:	5.7 g/L
RS:	2.7 g/L	pH:	3.22

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, de-stemmed and crushed into stainless-steel tanks to retain freshness and concentrate intense fruit aromas. No skin contact was given, with a low-intervention approach 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.

AWARDS

SPIER
1692