

# SPIER SEAWARD | CHENIN BLANC

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2022

**TASTING NOTE:**

This wine offers aromas of citrus blossom, ripe peach and honeydew. The palate is complex with ripe fruit and a lime-fresh finish.

**SERVE WITH:**

Ideal with spicy noodle dishes or smoked chicken.

**APPEARANCE:**

Pale gold with a lemon rind rim.

**ANALYSIS:**

Alc: 14.05 % vol      TA: 5.9 g/L  
RS: 2.9 g/L              pH: 3.36

**WINEMAKER:**

Anthony Kock

**ORIGIN:**

Coastal Region

**VINEYARD AND CLIMATE CONDITIONS:**

Sourced from selected vineyards from Tygerberg Hills and Stellenbosch. The vines are a combination of dryland and drip irrigation-supplemented vineyards. Located less than one hour's drive from the Atlantic Ocean, the vineyards benefit from a cooling breeze that encourages slow ripening.

**WINEMAKING:**

The grapes were hand-harvested early in the morning and pre-cooled prior to hand-sorting, destemming and crushing with skin contact limited to four hours. The drained free-run juice was settled overnight before inoculation. Fermentation took place in 300 and 400-litre with 10% being completed in stainless steel tanks. The wine matured for 10 months in French oak barrels (10% new and 90% second and third fill).



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