

SPIER SEAWARD | CHENIN BLANC

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).



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

