





21 GABLES CHENIN BLANC



TASTING NOTES

Spier 21 Gables Chenin Blanc 2022. Hailing from a single vineyard planted on ancient rock soils about 9 miles from the Atlantic, its vines average 35 years in age, and the wine is aged in new and seasoned oak for 14 months, adding depth without overpowering the fruit, resulting in a Chenin Blanc with character, precision, and a balanced tension between richness and zesty acidity. On the nose, the wine carries vanilla, subtle honeydew, and sweet apricot. The palate opens initially with crisp green apple notes, weaving through almond and caramel before tapering into a saline, stony finish punctuated by a grapefruit-like freshness.

Food Matches

Roasted Cauliflower Tacos, Chicken Kiev & Curried Chicken Salad

GROWER



Spier

With a winemaking legacy dating back to 1692, Spier Wine Farm is committed to responsible farming practices, with a primary focus on the regeneration of soil fertility, achieved through the use of high-density grazing and organic compost amongst others. Using home-sourced vegetables and meats at the... Read More

View More Wines By Spier

GRAPE



Chenin Blanc

Chenin Blanc is perhaps one of the world's most versatile grape varieties, used for bone dry, white table wine and sparkling wines right through to some of the longest-lived sweet wines to be found. Broadly speaking, Chenin exhibits floral aromas, crisp green apple flavours and zippy acidity, while ... Read More

View More Wines With Chenin Blanc Grapes