

# 21 Gables

## SPIER 21 GABLES SAUVIGNON BLANC

2022

This is a concentrated single varietal wine that projects like a blend. Layered and complex, we achieved this by picking at different ripeness levels from two vineyards planted on the slopes of the Tygerberg Hills. The result is a concentrated mid-palate with impressive viscosity and freshness. This is luxury bottled.

- Johan Jordaan, Cellar Master, Spier



<b>VARIETAL</b>	100% Sauvignon Blanc	
<b>WINEMAKER</b>	Johan Jordaan	
<b>ORIGIN</b>	Cape Town	
<b>PEAK DRINKING</b>	Enjoy now or cellar for up to 10 years	
<b>WINE ANALYSIS</b>	Alc: 13.55%	RS: 2.3 g/L
	TA: 6.5 g/L	pH: 3.30



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## EAT & DRINK

Perfectly paired with lemon butter-fried scallops, ceviche or leek and white mushroom soup with a dollop of Gorgonzola cheese and citrus zest.

## ABOUT THE WINE

As a proudly South African winery dating back to 1692, the 21 Gables range pays homage to Spier's winemaking heritage of more than 300 years. The 21 architecturally significant gables remain preserved on the estate to this day. While it is uncertain when Sauvignon Blanc entered South Africa, estimates date to the late 1880s. Today, the white grape is one of the five most planted varieties in the country, loved for its zesty and fresh character. The 21 Gables Sauvignon Blanc follows suit, offering an unwooded expression that brings together two distinctive, cool-climate vineyards.

## VINEYARD & TERROIR

The two vineyards are based on the slopes of the cool, coastal areas of Tygerberg located about 16km from the Atlantic Ocean. Sauvignon Blanc flourishes in a crisp sea breeze and the maritime influence allows for the roots to pierce deep into the earth to support a naturally low-yielding fruit with a saline quality. The 24-year-old vines benefit from a cooling breeze that encourages slow ripening. Planted in weathered shale, the warm days and cool nights mean berry ripening is very controlled. To create added complexity and layers, grapes are harvested at different ripeness levels. It's a laborious process, but the results are well worth the effort.

## WINEMAKING

Only the best bunches were hand-harvested early in the morning in 8kg lug boxes. We specifically use smaller boxes to ensure the fruit does not get crushed and the quality remains high. Once the grapes arrive in the cellar, it is pre-cooled before hand-sorting, destemming and crushing. After six hours of skin contact, the free-run juice was settled overnight before inoculation with a selected yeast strain. The fermentation took place under controlled temperatures between 11° and 13°C. The wine matured for four months on the lees before bottling.

## COLOUR, NOSE & PALATE

Pale lemon-green in glass, this vintage is bright, fresh and has an invigorating sea-breeze character. Gooseberry and kiwi fruit jostle with the delicate herbal scent of blackcurrant leaf, while the palate is balanced out by refreshing hints of lemongrass and a saline finish.



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