

SPIER

SOUTH AFRICA

Taste goodness: ethical farming, the health of the soil and the people who work here. Artists, their craft, and the absolute care in the crafting of our wines. This is what matters to us.

Spier's Growing For Good initiatives empower communities to make positive social and environmental change. Ranging from art and entrepreneurship to regenerative farming and ecological restoration, these projects and partnerships are creating a ripple effect of lasting and meaningful impact.

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THE SALTRESS MERITAGE

TASTING NOTES

Lead by Cabernet Sauvignon and softened by Merlot, this wine is accompanied by hints of ripe raspberry, plum, and subtle oak aromas. The tannins are balanced, leading to a lingering finish.

APPELLATION

Western Cape, South Africa

ALCOHOL CONTENT

13.56%

AGING

The Cabernet Sauvignon was aged in French oak barrels, while the Merlot and Malbec matured in stainless steel with American oak staves, introducing subtle vanilla notes. After a six-month maturation in stainless steel to balance the blend, the wine was bottled before release.

FOOD PAIRINGS

Perfect with hearty tomato-braised lamb shank or a Sunday roast beef casserole with vegetables and warm cornbread.



THE SALTRESS CABERNET SAUVIGNON

TASTING NOTES

Blackberry and blackcurrant aromas mingle on the nose, accompanied by hints of cedar spice. The palate offers a vibrant and rich experience, supported by fine tannins. This full-bodied wine ends with a wonderful refreshing finish.

APPELLATION

Western Cape, South Africa

ALCOHOL CONTENT

13.56%

AGING

Fermentation took place in stainless-steel tanks for up to 12 days. Malolactic fermentation was done with 15% of the wine in neutral French oak barrels and the remainder in tanks with French-oak staves to complement the wine's flavour profile and length.

FOOD PAIRINGS

Ideal with Sunday roast beef or lamb and root vegetables. As a lighter vegetarian alternative, enjoy it with a coriander-crusted mushroom and eggplant burger with savoury sweet potato fries.



THE SALTRESS SAUVIGNON BLANC

TASTING NOTES

Intense tropical fruit aromas with passion fruit and green fig. The palate is full, fresh and mouth-watering with a well-balanced acidity.

APPELLATION

Western Cape, South Africa

ALCOHOL CONTENT

12.74%

AGING

After fermentation, the wine spent a few months on the lees to encourage complexity before clarification and bottling. Reductive winemaking techniques minimised oxidation to protect flavours.

FOOD PAIRINGS

Lively and refreshing, this is immensely appealing, whether as an apéritif or served with seafood, vegetable, or lighter chicken dishes.



NALEDI MERITAGE

TASTING NOTES

This blend leads with Cabernet Sauvignon: the Merlot washes over the mid palate in a silk-like richness, while the Petit Verdot brings forward a complexity. The nose has ripe blackberry and violets aromas sweetened by notes of cedar spice. The balanced palate brings smooth, mouth-coating layers of blackcurrants.

APPELLATION

Coastal Region, South Africa

ALCOHOL CONTENT

13.46%

AGING

The free-run wine was transferred into barrels for malolactic fermentation in a combination of 80% French oak and 20% American oak barrels, predominantly second and third fill. The wine was matured in the same vessels for 14 months. Barrel selection was done to blend the most harmonious expression of the cool coastal region.

FOOD PAIRINGS

A must with meat, and delicious with classic pot roast, a hearty slow-cooked beef stew, or a succulent barbeque beef brisket.



NALEDI CABERNET SAUVIGNON

TASTING NOTES

Vibrant aromas of red and black berries with cedar spice deliver a complex middle palate and balanced freshness. This medium- to full-bodied wine shows beautiful integration.

APPELLATION

Coastal Region, South Africa

ALCOHOL CONTENT

14.6%

AGING

The free-run juice was barreled down for malolactic fermentation and maturation after 15 days in a combination of 80% French and 20% American oak barrels (mainly second fill, some third fill). The wine was matured in the same vessels for 14 months, after which barrel selection was done to blend the most harmonious expression of the cool coastal region.

FOOD PAIRINGS

Lamb loin and roasted root vegetables or beef stroganoff.



NALEDI CHARDONNAY

TASTING NOTES

Aromas of tangerine, lemon rind, peach and citrus blossom with undertones of raw almonds on the nose. The creamy palate offers fresh citrus, nectarine and well-integrated vanilla.

APPELLATION

Coastal Region, South Africa

ALCOHOL CONTENT

13.75%

AGING

Only free-run juice drained by gravity was used for fermentation, 60% of which fermented in stainless-steel tanks and 40% in older French-oak barrels. Thereafter, the wine spent 7 months on the lees. The oak component was blended with the stainless-steel fermented wine prior to bottling.

FOOD PAIRINGS

Enjoy with pork chops, roast chicken, or creamy mushroom pasta.



NALEDI SAUVIGNON BLANC

TASTING NOTES

The nose displays fresh green figs, blackcurrant, and ripe tropical fruit with hints of citrus, whilst a sea-salt twist lingers on the palate.

APPELLATION

Coastal Region, South Africa

ALCOHOL CONTENT

13.61%

AGING

Skin contact was allowed for four hours at 10°C, and only gravity-drained free-run juice was used for temperaturecontrolled fermentation in stainless-steel tanks. The wine matured on its lees for four months. The result is a wine with a wonderful cleansing purity about it.

FOOD PAIRINGS

Serve chilled with fresh seafood, salads, or roast chicken.





SPIER PRICING

WINE	VINTAGE	PRICING (12/750ML)	SUPPORT PER CASE
The Saltress Meritage	2022	\$69	\$5
The Saltress Cabernet Sauvignon	2022	\$69	\$5
The Saltress Sauvignon Blanc	2023	\$69	\$5
Naledi Meritage	2022	\$99	\$5
Naledi Cabernet Sauvignon	2022	\$99	\$5
Naledi Chardonnay	2022	\$99	\$5
Naledi Sauvignon Blanc	2023	\$99	\$5

SHIPPING POINT
Gordon Logistics
Edison, NJ 08837