

## Spier Chenin Blanc 2004

The wine is a brilliant yellow-green with attractive tropical fruit aromas and whiffs of vanilla toast. The palate rewards with juicy fruit, beautifully balanced by lively acidity.

Serve with crispy bacon, feta and shredded spinach, or tender fillet of sole in parsley butter.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Spier Wine Farm

**winemaker :** Frans Smit

**wine of origin :** Coastal

**analysis :** alc : 13.19 % vol   rs : 3.4 g/l   pH : 3.55   ta : 6.2 g/l

**type :** White   **style :** Dry   **taste :** Fruity

**pack :** Bottle

**ageing :** Enjoy now, or within 2 years from harvest.

**in the vineyard :** Proximity to ocean: 15 km

Annual rainfall: 870 mm

Soil: Tukululu and Glen Rosa

Average temperature: Summer: 12 Â°C, Winter: 13Â°C

12-year-old bush vines in the Darling area yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 7 tons per hectare.

**about the harvest:** The grapes were picked at between 22Â° and 23Â° Balling and hand-sorted before crushing.

**in the cellar :** Following inoculation with selected yeast strains, 88% of the juice was fermented in stainless steel tanks and the balance in French oak barrels.



## Spier Wine Farm

Stellenbosch

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[www.spier.co.za](http://www.spier.co.za)