

## Spier Chardonnay 2004

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International Wine Challenge 2005 - Silver

International Wine Challenge 2005 - Seal of Approval

The wine is intense greenish yellow in colour. Well-integrated, rich tropical fruit aromas and flavours are complemented by a hint of oak. A smooth, elegant wine with fresh leesy flavours, a creamy lime backbone and a lingering aftertaste.

Enjoy as an aperitif, or serve with cold entrées and seafood.

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**variety :** Chardonnay | 100% Chardonnay

**winery :**

**winemaker :** Frans Smit

**wine of origin :** Coastal

**analysis :** alc : 13.81 % vol rs : 6.2 g/l pH : 3.24 ta : 6.9 g/l

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

**pack :** Bottle

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**ageing :** Enjoy now, or within 48 months from harvest.

**in the vineyard :** Proximity to ocean: 10km

Annual Rainfall: 850 mm

Soil: Oakleaf, Kroonstad en Escourt

Average Temperature: Summer 19.5°C, Winter: 12°C

Trellised, 6-year-old vines planted on south-facing slopes yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 7 to 8 tons per hectare.

**about the harvest:** The grapes were picked at 22.5 to 23° Balling.

**in the cellar :** A 97% portion of the juice was fermented in temperature controlled stainless steel tanks and the balance in oak barrels. A 3% portion of the wine was matured in 2nd- and 3rd-fill French oak barrels for 6 months.

