

## Spier Discover White 2004

The wine is brilliantly clear and pale lime in colour. A crisp fruity wine with tropical fruit flavours and a hint of citrus on the nose and palate that leads to a long lingering finish.

Enjoy with salads, fish and white meat dishes.

**variety :** Chenin Blanc | Chenin Blanc, Colombard

**winery :**

**winemaker :** Frans Smit

**wine of origin :** Coastal

**analysis :** **alc :** 12.02 % vol **rs :** 2.35 g/l **pH :** 3.31 **ta :** 5.71 g/l

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

**pack :** Bottle

**ageing :** Best served chilled, drink on itâ€™s own within 2 years from harvest.

**in the vineyard :** Soil: Ancient riverbeds and shale

Average temperature: Hot during summers & cold winters

12-Year-old Trellised vines, produced 10 tons per hectare.

**about the harvest:** Grapes are picked early morning, destemmed and crushed.

**in the cellar :** 4 Hours of cold maceration, before they are pressed. Fermentation takes place in stainless steel tanks at 14 - 16Â°C. The wine is left on the lees for 1 month before it is racked, blended and stabilized.

