

Spier Private Collection Chenin Blanc 2004

Concours Mondial de Bruxelles 2006 â€” Gold Medal

John Platter Guide 2006 - 4½ stars

WINE magazine - Winner of TOPS at SPAR Chenin Blanc Challenge 2006

An attractive straw yellow wine, fragrant with aromas of lime and honey and subtle floral notes. A full-bodied palate rewards with spicy, tangy citrus flavour; peach and oak-derived nuttiness. A beautiful balance between acid, fruit and oak.

Serve with fresh crayfish grilled with butter or roast loin of pork with golden crackling and apple sauce.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Spier Wine Farm

winemaker : Eleonor Visser

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 **body :** Full **wooded**

pack : Bottle

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ageing : Enjoy now, or within 3 - 5 years from harvest.

in the vineyard : Climate:

Average Temperature: Winter 13.5Â°C; Summer 21Â°C

Proximity to ocean: 10km

Annual Rainfall: 850mm

Soil:

Clovelly, Avalon and Estcourt

Vineyard:

Trellised, 13 year-old vines planted on southwest-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 6 tons per hectare.

about the harvest: Grapes were hand-harvested from selected vineyard blocks at 21-23Â° Balling, meticulously sorted and gently crushed.

in the cellar : Fermentation occurred in French oak barrels, where the wine resided for a 14 month maturation period. Only the finest wine was selected for blending and bottling.

Spier Wine Farm

Stellenbosch

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