

## Spier Chardonnay 2005

### International Wine & Spirit Competition 2006 - Bronze

The wine is bright straw-lemon in colour with ripe tropical notes and whiffs of honey on the nose. On the palate attractive lemon and grapefruit flavours mingle with melon and hints of toast. Smooth and creamy with soft, pleasant acidity.

Serve with barbequed fish, fresh from the coals.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Spier Wine Farm

**winemaker :** Eleonor Visser

**wine of origin :** Coastal

**analysis :** alc : 14.2 % vol   rs : 2.8 g/l   pH : 3.55   ta : 5.5 g/l

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

**pack :** Bottle

*Made by Eleonor Visser, Landbou Weekblad Woman Winemaker of the Year 2006*

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**ageing :** Enjoy now or within 36 months from harvest.

### in the vineyard : **Climate:**

Average Temperature: Summer - 21Â°C Winter - 14Â°C

Proximity to Ocean: 5km

Annual Rainfall: 980mm

**about the harvest:** The grapes were grown in selected vineyard blocks and picked at between 22.5Â° and 24Â° Balling.

**in the cellar :** Temperature-controlled fermentation took place in stainless steel tanks while a portion of the juice was fermented in French oak barrels.



## Spier Wine Farm

Stellenbosch

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www.spier.co.za