

Spier Chenin Blanc 2005

John Platter Guide 2006 - 3 stars

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 : Eleonor Visser

wine of origin : Coastal

analysis : alc : 12.28 % vol rs : 2.9 g/l pH : 3.3 ta : 5.4 g/l

type : White style : Dry taste : Fruity wooded

pack : Bottle

John Platter Guide 2006 - 3 stars

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

in the vineyard : **Climate:**

Average Temperature: Summer - 12Â°C Winter - 13Â°C

Annual Rainfall: 870mm

Proximity to ocean: 15km

Soil:

Tukulu and Glen Rosa

Vineyard:

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

021 809 1100

www.spier.co.za