

Spier Discover White 2005

Rich tropical fruit with hints of guava and green apple are evident on the nose. A crisp palate presents fresh fruity flavours with a lingering finish.

Enjoy with salads, fish and white meat dishes.

variety : Chenin Blanc | 50% Chenin Blanc, 50% Colombard

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Western Cape

analysis : alc : 13.41 % vol rs : 2.0 g/l pH : 3.57 ta : 5.8 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 : Climate:

Average Temperature: Winter 10Â°C; Summer 23.5Â°C

Annual Rainfall: 650mm

Proximity to ocean: 20km

Soil:

Well drained- and aerated yellow-brown riverbed soils.

Vineyard:

Trellised vines and bush vines planted east/west yielded the grapes for this wine. The vines are 6-10 years old, received supplementary irrigation and produced 10-12 tons per hectare.

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

in the cellar : The grapes were crushed, pressed, and fermented in stainless steel tanks until dry. The wine is a blend of 50% Chenin and 50% Colombard.



Spier Wine Farm

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