

Spier Chenin Blanc 2006

Pale, shiny limpid straw with tinge of green. Whiffs of freshly fermented fruit, show tropical lime and melon with pear drops and boiled sweets. Dry but not austere. Good bouncy fruit that is well balanced and charming.

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 : 12.88 % vol rs : 3.1 g/l pH : 3.36 ta : 5.6 g/l

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

pack : Bottle

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

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

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