

Spier Discover Chenin Blanc 2006

Peach, litchi and guava on the nose follow through to a fruity palate with a lingering finish.

Serve chilled as an aperitif or with lightly spiced food.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 2.0 g/l pH : 3.56 ta : 5.34 g/l

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

pack : Bottle

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

in the vineyard : Climate:

Average Temperature: Winter 10Â°C; Summer 27Â°C

Annual Rainfall: 550mm

Proximity to ocean: 80km

Soil:

Alluvial soils in an ancient river-bed with good drainage, aeration and water retention capacity.

Vineyard:

Trellised vines and bush vines planted east/west yielded the grapes for this wine. The vines are 6 - 12 years old, received supplementary irrigation and produced 10 - 14 tons per hectare.

about the harvest: Grapes were harvested in the early morning, crushed and pressed.

in the cellar : After four hours of cold maceration, the juice fermented in stainless steel tanks until dry. Maturation occurred on the lees for three months prior to racking and stabilisation.

Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za

