

Spier Colours Chenin Blanc / Sauvignon Blanc 2006

Prominent aromas of rich tropical fruit, green fig, kiwi fruit and asparagus follow through to a well-structured palate. An easy-drinking wine of consistent quality.

Serve with light meals.

variety : Chenin Blanc | Chenin Blanc, Sauvignon Blanc

winery : Spier Wine Farm

winemaker : Anton Swarts

wine of origin : Coastal

analysis : alc : 12.88 % vol rs : 2.39 g/l pH : 3.39 ta : 5.37 g/l

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

pack : Bottle

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

in the vineyard : Climate:

Average temperature: Winter 17°C; Summer 25°C

Annual rainfall: 550 mm

Proximity to ocean: 30km – 150 km

Soil:

Alluvial, Silty Dundee, Tukulu, Oak leaf and Riverbed

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: The grapes for this wine were harvested in the early morning.

in the cellar : The grapes were then gently crushed, destemmed and pressed. The juice from each cultivar was fermented individually in stainless steel tanks until dry, and then blended. Maturation occurred on the lees for two months prior to racking and stabilisation.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za