

Spier Private Collection Chenin Blanc 2006

2008 Decanter Awards - Bronze Medal

An attractive pale lemon wine, with tangy grapefruit and lemon-line on the nose. A lively palate rewards with generous fresh fruit, crisp acidity and a lingering finish.

Serve with pan-fried crab burgers with a spicy mayonnaise sauce.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Spier Wine Farm

winemaker : Eleonor Visser

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 4.75 g/l pH : 3.14 ta : 6 g/l

type : White **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

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

ageing : Enjoy now, or within 5 - 8 years from harvest.

in the vineyard : Average Temperature: Winter 7Â°-18Â°C / Summer 12Â°-28Â°C

Proximity to ocean: 20 km

Annual rainfall: 840 mm

Soil: Fernwood Lamotte and Kroonstad

Vineyard: Trellised, 17 year-old vines planted on west-facing slopes yielded the grapes for this wine. The vineyards produced 5 tons per hectare.

about the harvest: Grapes from selected vineyard blocks were hand-harvested at 23Â°-24Â° Balling.

in the cellar : Following fermentation in French oak barrels, the wine matured on the lees for 10 months. Only the finest wine was selected for blending and bottling.



Spier Wine Farm

Stellenbosch

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