

Spier Chardonnay 2007

Ripe fruit salad and rich citrus aromas follow through to a smooth, elegant palate with a creamy lime aftertaste.

Serve with pan fried salmon in lemon butter sauce.

variety : Chardonnay | 100% Chardonnay

winery : Spier Wine Farm

winemaker : Eleonor Visser

wine of origin : Coastal

analysis : alc : 14.39 % vol rs : 4.64 g/l pH : 3.46 ta : 5.54 g/l

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

pack : Bottle **closure :** Cork

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

ageing : Enjoy now or within 3 years of harvest.

in the vineyard : Climate:

Average Temperature: Summer - 25° C / Winter - 10° C

Proximity to Ocean: 150 km

Annual Rainfall: 550 mm

Soil:

Clovelly, Glenrosa and Estcourt

Vineyard:

Ten to 12 year-old vines planted on south-western slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 10 tons per hectare.

about the harvest: Grapes were harvested at 24°-25°B, gently crushed, de-stemmed and pressed.

in the cellar : Temperature controlled fermentation took place in stainless steel tanks until dry. The wine was blended and matured on the primary lees for 2 months before racking and stabilisation.



Spier Wine Farm

Stellenbosch

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