

Spier Chenin Blanc 2007

Pale straw in colour with a green hue, the wine shows aromas of lime and winter melon that follow through to a lingering sweet-and-sour palate.

Serve with spicy crab cakes and apricot puree on a bed of crispy noodles.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Spier Wine Farm

winemaker : Eleonor Visser

wine of origin : Coastal

analysis : alc : 12.6 % vol rs : 1 g/l pH : 3.19 ta : 6.3 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 from harvest.

in the vineyard : Climate:

Average Temperature: Summer - 23°C / Winter - 14°C

Annual Rainfall: 720 mm

Proximity to ocean: 20 km

Soil:

Clovelly and Glen Rosa

Vineyard:

Five year-old vines planted on a south-eastern slope yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8 tons per hectare.

about the harvest: Grapes were picked at 22-23° Balling and hand-sorted before crushing.

in the cellar : Temperature controlled fermentation took place in stainless steel tanks, and the wine was matured on the primary lees for 2 months.



Spier Wine Farm

Stellenbosch

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