

Spier Discover Chenin Blanc/Sauvignon Blanc 2007

Ripe guava and tropical fruit present on a subtly herbaceous nose. The tropical fruit follows through to the palate, where it is joined by a medley of green figs, kiwi and asparagus.

A fresh, crisp, approachable wine with a lingering aftertaste.

Serve with fresh tomato, Danish feta and capers pasta topped with pecorino cheese.

variety : Chenin Blanc | 55% Chenin Blanc, 45% Sauvignon Blanc

winery : Spier Wine Farm

winemaker : Anton Swarts and Frans Smit

wine of origin : Western Cape

analysis : alc : 12.57 % vol rs : 1.26 g/l pH : 3.4 ta : 5.38 g/l

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

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 2 years of harvest.

in the vineyard : Climate:

Average Temperature: Winter 10Â°C; Summer 23.5Â°C

Annual Rainfall: 650 mm

Proximity to ocean: 80-110 km

Soil:

Riverbed and Shale.

Vineyard:

Trellised- and bush vines aged 6-12 years yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 10-14 tons per hectare.

about the harvest: The grapes were harvested at 22Â°-23Â° Balling.

in the cellar : After harvesting the grapes were de-stemmed, lightly crushed and pressed. The juice from each cultivar fermented separately in stainless steel tanks until dry. Maturation occurred for two months on the primary lees prior to stabilisation and bottling.



Spier Wine Farm

Stellenbosch

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