

Spier Discover White 2007

Aromas of ripe guava and tropical fruit follow through to the palate, where they are joined by a medley of green figs, kiwi and asparagus; and hints of pineapple and apple.

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

Serve with whole roasted yellowtail with garlic butter sauce.

variety : Chenin Blanc | 60% Chenin Blanc, 40% Colombard

winery : Spier Wine Farm

winemaker : Anton Swarts and Frans Smit

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 2.21 g/l pH : 3.46 ta : 5.2 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 28Â°C

Annual Rainfall: 650 mm

Proximity to ocean: 80-110 km

Soil:

Riverbed and Shale.

Vineyard:

Trellised vines aged 6-12 years old yielded the grapes for this wine. The vines received supplementary 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

021 809 1100

www.spier.co.za