

Spier Colours Chardonnay 2007

Rich aromas of citrus follow through to a well-structured palate with subliminal oak-derived notes.

Serve with pan fried salmon in a lemon butter sauce.

variety : Chardonnay | 100% Chardonnay

winery : Spier Wine Farm

winemaker : Anton Swarts and Frans Smit

wine of origin : Coastal

analysis : alc : 13.67 % vol rs : 4.2 g/l pH : 3.40 ta : 5.5 g/l

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

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 2 years from harvest.

in the vineyard : Climate:

Average temperature: Winter 10°C; Summer 28°C

Annual rainfall: 650 mm

Proximity to ocean: 80-150 km

Soil:

Alluvial, Silty Dundee, Tukulu and Oak Leaf

Vineyard:

Trellised and bushvines 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: Grapes were harvested at 22° -24° Balling.

in the cellar : The grapes were gently crushed, de-stemmed and pressed. The juice was fermented in stainless steel tanks until dry, and then blended. Maturation occurred on the fine lees for two months prior to racking, stabilisation and bottling.



Spier Wine Farm

Stellenbosch

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