

## Spier Colours Chenin Blanc / Sauvignon Blanc 2007

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

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

Serve with fresh tomato and danish feta quiche, or smoked salmon salad topped with crème fraîche and chives.

**variety :** Chenin Blanc | Chenin Blanc, Sauvignon Blanc

**winery :** Spier Wine Farm

**winemaker :** Anton Swarts and Frans Smit

**wine of origin :** Coastal

**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 from harvest.

**in the vineyard : Climate:**

Average temperature: Winter 10°C; Summer 28°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:** Grapes were harvested at 22°-23° Balling.

**in the cellar :** 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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[www.spier.co.za](http://www.spier.co.za)