

Spier Private Collection Chardonnay 2007

2008 Veritas Awards - Gold Medal

Bright yellow in colour, the wine shows rich aromas of citrus fruits with nutty butterscotch. A well balanced, elegant palate of citrus fruits and subtle oak flavours lingers on the finish.

Serve with seared butterfish in a lemon herb sauce.

variety : Chardonnay | 100% Chardonnay

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 4.9 g/l pH : 3.35 ta : 6.4 g/l

type : White **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

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ageing : Enjoy now, or within 5 - 8 years from harvest.

in the vineyard : Average Temperature: Winter 13°C / Summer 24°C

Proximity to ocean: 15 km

Annual rainfall: 720 mm

Soil: Swartland, Estcourt and Kroonstad

Vineyard: Trellised, 10 year-old vines planted on south-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 7 tons per hectare.

about the harvest: Grapes were hand-harvested from selected="true" vineyard blocks at 23-24° Balling.

in the cellar : Sorted, de- stemmed and crushed. Following fermentation in French oak barrels, the wine matured on the lees for 12 months. Only the finest wine was chosen for blending and bottling.



Spier Wine Farm

Stellenbosch

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