

## Spier Private Collection Chenin Blanc 2007

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### 2008 Veritas Awards - Double Gold

Pale yellow in colour with a green hue, the wine shows rich aromas of dried apricot, lemon and lime with hints of vanilla. A lively palate rewards with generous fresh fruit, crisp acidity and a lingering finish.

Serve with crisp roast duck in orange jus with warm pear salad.

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**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Spier Wine Farm

**winemaker :** Jacques Erasmus

**wine of origin :** Coastal

**analysis :** alc : 14.11 % vol   rs : 4.6 g/l   pH : 3.25   ta : 7.1 g/l   va : 0.60 g/l   so2 :  
109 mg/l   fso2 : 36 mg/l

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

**pack :** Bottle   **closure :** Screwcap

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2012 Veritas Wine Awards - Silver Medal

2008 Veritas Awards - Double Gold

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

**in the vineyard :** Average Temperature: Winter 7°-18°C / Summer 12°-28°C

Proximity to ocean: 20 km

Annual rainfall: 800 mm

Soil: Fernwood Lamotte and Kroonstad

Vineyard: Trellised, 17 year-old vines planted on west-facing slopes yielded the grapes for this wine. The vineyards produced 5 tons per hectare.

**about the harvest:** Grapes from chosen vineyard blocks were hand-harvested at 23°-24° Balling.

**in the cellar :** Following fermentation in 400 litre French oak barrels, the wine matured on the lees for 10 months. Only the finest wine was chosen for blending and bottling.



### Spier Wine Farm

Stellenbosch

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[www.spier.co.za](http://www.spier.co.za)