

Spier Discover Sweet 2008

Tropical fruit with lightly Muscat flavours on the nose. A well balanced wine with a sweet and smooth palate.

Serve Chilled. Enjoy on it's own as an aperitif or with lightly spiced food.

variety : Colombard | 74% Colombard and 26% Chenin Blanc
winery : Spier Wine Farm
winemaker : Anton Swarts and Frans Smit
wine of origin : Western Cape
analysis : alc : 12.02 % vol rs : 25.24 g/l pH : 3.46 ta : 6.47 g/l
type : White **style :** Sweet **taste :** Fragrant
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 km

Soil:

Alluvial soil in an ancient riverbed with good drainage, aeration and water retention capacity.

Vineyard:

Trellised vines planted in east/west directions yielded the grapes for this wine. The vines are ±8-16 years old, received supplementary irrigation and produced 10-15 tons per hectare.

about the harvest: Grapes are harvested in early morning.

in the cellar : After harvesting the grapes were crushed and pressed. Cold maceration for 8 hours before fermentation takes place in stainless steel tanks. Fermentation was stopped. The wine was then blended before stabilization and bottling.



Spier Wine Farm

Stellenbosch

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