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Spier Discover Chardonnay 2008

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 Smuts and Frans Smit
wine of origin : Western Cape
analysis : **alc :** 13.67 % vol **rs :** 4.2 g/l **pH :** 3.40 **ta :** 5.6 g/l
type : White **style :** Dry
pack : Bottle **closure :** Cork

ageing : Enjoy now or within 2 years of harvest.

in the vineyard : **Climate:**
Average Temperature: Winter 10ºC; Summer 25ºC
Annual rainfall: 550 mm
Proximity to ocean: 150km

Soil:
Alluvial, Silty Dundee, Tukulu and Oak Leaf.

Vineyard:
Trellised- and bushvines yielded the grapes for this wine. The vines are 6 - 12 years old, received supplementary drip irrigation and produced 10 – 14 tons per hectare.

about the harvest: Grapes were harvested at 22-24° Balling.

in the cellar : After harvesting the grapes were gently crushed, de-stemmed and pressed. Some 90% of the juice was extracted by free run and 10% was lightly pressed. The juice from each cultivar fermented separately in stainless steel tanks until dry at 12-15ºC. The wine was blended and matured for two months on the primary lees prior to stabilisation and bottling.

Spier Wine Farm

Stellenbosch

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