

Spier Discover Chenin Blanc/Chardonnay 2008

Tropical fruit and citrus aromas follow through to a crisp, medium-bodied palate with a lingering aftertaste.

Serve with barbecued ham in a fresh herb baste.

variety : Chenin Blanc | 60% Chenin Blanc, 25% Chardonnay, 15% Colombard

winery : Spier Wine Farm

winemaker : Anton Swarts and Frans Smit

wine of origin : Western Cape

analysis : alc : 13.32 % vol rs : <5 g/l pH : 3.50 ta : 6.01 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 2 years of harvest.

in the vineyard : Climate:

Average temperature: Winter $\pm 10^{\circ}\text{C}$; Summer $\pm 27^{\circ}\text{C}$

Annual rainfall: $\pm 650\text{mm}$

Proximity to ocean: 80 km

Soil:

Alluvial, and ancient riverbed, with some shale

Vineyard:

Trellised- and bush vines aged 6-12 years yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 10-15 tons per hectare.

about the harvest: The grapes were harvested at $23^{\circ}\text{-}24^{\circ}$ Balling.

in the cellar : After harvesting the grapes were de-stemmed, lightly crushed and pressed. The wine is made up of 90% free run juice and 10% slightly pressed juice. The juice from each cultivar fermented separately in stainless steel tanks until dry. Fermentation temperatures were $\pm 12\text{-}15^{\circ}\text{C}$. Wine blended, maturation occurred for two months on the primary lees prior to stabilisation and bottling. A blend of 60% Chenin Blanc, 25% Chardonnay, 15% Colombard.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za