wine.co.za
easiest way to buy wine

Spier Discover Chenin Blanc 2008

Ripe guava and tropical fruit present on a subtly herbaceous nose. The tropical fruit follows through to a fresh, crisp, approachable palate with a lingering aftertaste.

Serve with fresh tomato, Danish feta and capers pasta topped with pecorino cheese.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Spier Wine Farm
winemaker : Anton Swarts and Frans Smit
wine of origin : Western Cape
analysis : **alc :** 12.62 % vol **rs :** 4.6 g/l **pH :** 3.4 **ta :** 5.80 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 10ºC; Summer 28ºC
Annual Rainfall: 650 mm
Proximity to ocean: 80-150 km

Soil:
Riverbed and Shale

Vineyard:
Trellised vines aged 6 to 13 years yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 10-14 tons per hectare.

about the harvest: The grapes were harvested at 21°-23° Balling.

in the cellar : After harvesting the grapes were de-stemmed, lightly crushed and pressed. The juice fermented in stainless steel tanks at 12-15ºC until dry. Maturation occurred for two months on the primary lees prior to stabilisation and bottling.

Spier Wine Farm

Stellenbosch
021 809 1100
www.spier.co.za