

Spier Discover Chenin Blanc/Sauvignon Blanc 2008

Ripe guava and tropical fruit present on a subtly herbaceous nose. The tropical fruit follows through to the palate, where it is joined by a medley of green figs, kiwi and asparagus. A fresh, crisp, approachable wine with a lingering aftertaste.

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

variety : Chenin Blanc | 60% Chenin Blanc, 40% Sauvignon Blanc

winery : Spier Wine Farm

winemaker : Anton Swarts and Frans Smit

wine of origin : Western Cape

analysis : alc : 12.57 % vol rs : 4.6 g/l pH : 3.4 ta : 5.67 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 10 °C; Summer 28°C

Annual rainfall: 650 mm

Proximity to ocean: 80-150 km

Soil:

Well drained and aerated soils, from alluvial and ancient riverbeds and Shale.

Vineyard:

Trellised- and bush vines aged 6-12 years yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 10-14 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 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 ±12-15°C. Wine blended, maturation occurred for two months on the primary lees prior to stabilisation and bottling. A blend of 60% Chenin Blanc and 40% Sauv Blanc.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za