

Spier Discover White 2008

Tropical aromas to the nose, some hints of subtle ripe quava, mango and exotic fruit. (Ripe green, yellow and orange fruit). Crisp entry, fruit salad to palate. Well – structured, medium bodied, ends with a lingering finish on the palate.

Serve with smoked salmon salad topped with chives and horseradish cream.

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

winery : Spier Wine Farm

winemaker : Anton Swarts and Frans Smit

wine of origin : Western Cape

analysis : alc : 12.0 % vol rs : 4.2 g/l pH : 3.54 ta : 5.7 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 27°C

Annual rainfall: 650mm

Proximity to ocean: 80 km

Soil:

Alluvial, Hutton and Clovelly.

Vineyard:

Trellised vines aged 6-13 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 21.6°-22.7° 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% Colombard.



Spier Wine Farm

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