

Spier Chardonnay 2008

The wine is green in colour with a yellow hue, with ripe tropical notes and whiffs of vanilla and slight butterscotch on the nose. On the palate attractive citrus fruit flavours mingle with melon. Smooth, well-balanced and creamy with soft, pleasant acidity.

Serve with barbequed fish, fresh from the coals.

variety : Chardonnay | 100% Chardonnay
winery : Spier Wine Farm
winemaker : Anton Swarts
wine of origin : Coastal
analysis : alc : 14.0 % vol rs : 4.53 g/l pH : 3.42 ta : 5.78 g/l
type : White style : Dry taste : Fruity wooded
pack : Bottle closure : Cork

ageing : Enjoy now or within 3 years of harvest.

in the vineyard : **Climate:**

Average Temperature: Summer - 23°C / Winter - 14°C

Proximity to Ocean: 20 - 80 km

Annual Rainfall: 720 mm

Soil:

Clovelly, Estcourt, Kroonstad, Alluvial soil in ancient riverbed, Clovelly and Glenrosa

Vineyard:

5 Wire Perold Trellised vines, which are 8 to 11-year-old yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 8-10 tons per hectare.

about the harvest: Grapes were harvested at 22.5°-24°B, gently crushed, de-stemmed and pressed.

in the cellar : Temperature-controlled fermentation took place in stainless steel tanks while a portion ($\pm 15\%$) of the juice was fermented in French oak barrels.



Spier Wine Farm

Stellenbosch

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