

## 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 (±15%) of the juice was fermented in French oak barrels.



## Spier Wine Farm

Stellenbosch

021 809 1100

[www.spier.co.za](http://www.spier.co.za)