

Spier Chenin Blanc 2008

The wine shows aromas of guava and tropical fruit, with subtle hints of kiwi fruit. A well-balanced palate of lively fruit shows firm acidity and a long, mouth-watering finish.

Serve with crispy bacon, feta and shredded spinach salad, or tender fillet of sole in parsley butter.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Spier Wine Farm

winemaker : Anton Swarts

wine of origin : Coastal

analysis : alc : 13.2 % vol rs : 4.5 g/l pH : 3.41 ta : 5.65 g/l

type : White **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 2 years from harvest.

in the vineyard : Climate:

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

Annual Rainfall: 720 mm

Proximity to ocean: 20 - 80 km

Soil:

Alluvial, Clovelly and Glenrosa

Vineyard:

Six-to-eleven year-old vines planted on a south-eastern slope yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8-9 tons per hectare.

about the harvest: Grapes were picked at 22-23° Balling and hand-sorted before crushing.

in the cellar : Temperature controlled fermentation took place in stainless steel tanks, and the wine was matured on the primary lees for 2 months.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za