

Spier Colours Chenin Blanc 2009

Appearance: Pale straw in colour with a green hue.

Flavours: Ripe guava and tropical fruit present on the nose. The tropical fruit follows through to the palate, where it is joined by a medley of green and yellow flavours. 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 | 100% Chenin Blanc

winery : Spier Wine Farm

winemaker : Anton Swarts and Frans Smit

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 3-4 g/l pH : 3.54 ta : 5.6 g/l

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

pack : Bottle **closure** : Cork

ageing : Enjoy now or within 2 years of harvest.

in the vineyard : **Vineyard**

Trellised- and bush vines aged 6-14 years yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 10-14 tons per hectare.

Terroir

Western Cape, grapes were sourced mainly from the Slanghoek and Botha ward in the Breedekloof area within the Western Cape.

Average temperature: Winter 10°C; Summer 28°C

Annual Rainfall: 650mm

Proximity to ocean: 80 - 150km

Soil: Ancient riverbed and Shale soil, good drainage and aeration

about the harvest: Grapes were harvested at \pm 24° Balling.

in the cellar : The grapes were de-stemmed, lightly crushed and pressed. The juice fermented in stainless steel tanks at \pm 12 - 15°C until dry. Maturation occurred for two months on the primary lees prior to stabilisation and bottling.



Spier Wine Farm

Stellenbosch

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