

Spier Private Collection Chenin Blanc 2008

Lemon yellow with a green hue. Rich aromas of dried apricot, ripe pineapple, marmalade and subtle oak. A full, round palate with generous fresh fruit and a crisp lively acidity on the finish.

Serve with pan fried Kingklip in a macadamia nut crust with potato tuelles. Rich, nutty tones in the Kingklip blend with the wood derived notes of the Chenin Blanc, showcasing hints of Golden Delicious apples, vanilla and quince.

variety : Chenin Blanc | 95% Chenin Blanc, 5% Viognier

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Coastal

analysis : alc : 13.76 % vol rs : 1.2 g/l pH : 3.4 ta : 6.7 g/l

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

pack : Bottle **closure :** Cork

ageing : Enjoy now, or within 5 - 8 years from harvest.

in the vineyard : Vineyard

Trellised vines aged 6 - 9 years yielded the grapes for this wine, at an average of 6 tons per hectare.

Terroir

Coastal Region: Tygerberg and Helderberg

Average Temperature: Winter 9° - 18°C; Summer 14° - 27°C

Annual rainfall: 680 mm

Proximity to ocean: 20 km

Soil: Fernwood and Lamotte

Vintage

The vintage has delivered what promised to be a great season for white wines. A long, cold and rainy winter and a relatively cool January and February 2009 slowed down ripening, assisting flavour accumulation.

about the harvest: Grapes from chosen vineyard blocks were hand-harvested at 23° and 24° Balling in 9kg crates.

in the cellar : After hand sorting, the grapes were gently crushed and pressed. Following fermentation in French oak barrels, the wine matured on the lees for 10 months. Only the finest barrels were picked for blending and bottling.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za