

Spier Signature Chardonnay 2009

The wine is bright green in colour with a lime-yellow hue. Layers of ripe tropical fruit, whiffs of vanilla and hints of butterscotch appear on the nose. Lush fruit flavours show on the palate with an attractive citrus undertone. A creamy, smooth, well-balanced wine with soft acidity.

Enjoy with salmon seared over red-hot coals. Serve with creamy seafood sauce.

variety : Chardonnay | 100% Chardonnay

winery : Spier Wine Farm

winemaker : Anton Swarts

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.8 g/l pH : 3.32 ta : 5.78 g/l

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

pack : Bottle **closure :** Screwcap

ageing : Enjoy now or within 3 years from harvest with substantive evening meals.

in the vineyard : Vineyard

Five-wire Perold Trellised vines aged 8 to 11-years yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 5 - 12 tons per hectare.

Terroir

Western Cape: predominantly Slanghoek and Breedekloof.

Average temperature: Winter 10°C; Summer 25°C

Annual rainfall: 650 mm

Proximity to ocean: 80 - 150 km

Soil: Ancient riverbed and Shale soils with good drainage and aeration.

about the harvest: Grapes were hand harvested from chosen vineyard blocks at 25° - 26° B. Temperature-controlled fermentation took place in stainless steel tanks, with 20% of the juice fermenting in French oak barrels.

in the cellar : Temperature-controlled fermentation took place in stainless steel tanks, with 20% of the juice fermenting in French oak barrels.



Spier Wine Farm

Stellenbosch

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