

## Spier Signature Chenin Blanc 2009

Pale in colour with a green hue. 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.

Chill the wine and serve to refresh at barbeques and picnics with friends. Also pairs well with goats cheese tapas, sushi spreads and lightly spiced barbecue meats.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Spier Wine Farm

**winemaker** : Anton Swarts

**wine of origin** : Coastal

**analysis** : **alc** : 13.5 % vol **rs** : 2.0 g/l **pH** : 3.44 **ta** : 5.9 g/l

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

**pack** : Bottle **closure** : Cork

**ageing** : Enjoy within two years of harvest.

### **in the vineyard** : Vineyard

Six to 46 year old bush vines and trellised vines yielded the grapes for this wine.

### **Terroir**

Western Cape: predominantly Slanghoek and Breedekloof.

Average temperature: Winter 10°C; Summer 28°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 picked at 23.4 - 25° Balling.

**in the cellar** : The grapes were de-stemmed and lightly crushed prior to pressing. The juice was chilled to approximately 10°C and left overnight to settle; then racked from the lees and inoculated with a dry *Saccharomyces* yeast. Fermentation took place at 12 - 15°C for 14 days until dry, with the wine remaining on the lees for a further three months for additional body and elegance.

The wines from each region were vinified separately, and blended prior to stabilisation, filtering and bottling.



## Spier Wine Farm

Stellenbosch

021 809 1100

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