

Spier Discover Chardonnay 2009

A medium-bodied wine with aromas of tropical fruit and citrus that follow through to a well-structured palate with a lingering aftertaste. Green-tinged, clear and bright.

Serve with pan fried salmon in a lemon butter sauce. For that casual social situations - a bonfire on the beach, or a picnic with good friends.

variety : Chardonnay | 100% Chardonnay

winery : Spier Wine Farm

winemaker : Anton Smuts

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 3.76 g/l pH : 3.58 ta : 5.78 g/l

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

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 2 years of harvest.

in the vineyard : Vineyard

Trellised vines and bushvines yielded the grapes for this wine. The vines are 6 - 12 years old, received supplementary drip irrigation and produced 10 - 14 tons per hectare.

Terroir

Western Cape, predominantly from Bredekloof region within the Western Cape.

about the harvest: Grapes were hand-harvested at optimum ripeness ($\pm 25^{\circ}\text{B}$).

in the cellar : After harvesting the grapes were de-stemmed and lightly crushed. The wine is made up of 90% free run juice and 10% lightly pressed juice. The juice fermented in stainless steel tanks until dry at 12 - 15°C. Chosen wines were blended and maturation occurred on the fine lees for two months prior to racking, stabilisation and bottling.



Spier Wine Farm

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