

Spier Discover Chenin Blanc 2009

Pale straw in colour with a green hue. 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

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 **body :** Medium **taste :** Fruity

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 2 years of harvest.

in the vineyard : Terroir

Western Cape - grapes were sourced mainly from the Slanghoek and Botha ward in the Breede kloof area within the Western Cape.

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

Annual Rainfall: 650 mm

Proximity to ocean: 80 - 150 km

Soil: Ancient riverbed and Shale - good drainage and aeration.

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.

about the harvest: The grapes were harvested at $\pm 24^\circ$ Balling.

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



Spier Wine Farm

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