

Spier Discover Chenin Blanc / Colombard 2009

Pale straw with a greenish hue. Tropical aromas to the nose, some hints of subtle ripe guava, mango and exotic fruit. (Ripe green, yellow and orange fruit). Crisp entry, fruit salad to palate. Well-structured, medium-bodied, ends with a lingering finish on the palate.

Serve with smoked salmon salad topped with chives and horseradish cream.

variety : Chenin Blanc | 62% Chenin Blanc, 38% Colombard

winery : Spier Wine Farm

winemaker : Anton Swarts

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : <5.0 g/l pH : 3.35 ta : 5.8 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

Western Cape - grapes and wine sourced from the Bredekloof area.

Average temperature: Winter $\pm 10^{\circ}\text{C}$; Summer $\pm 27^{\circ}\text{C}$

Annual rainfall: $\pm 650\text{mm}$

Proximity to ocean: 80 km

Trellised vines aged 7 - 14 years yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 10 - 14 tons per hectare.

Terroir

Well drained and aerated soils, from alluvial and ancient Riverbeds. Hutton and Clovelly.

about the harvest: The grapes were hand and machine harvested.

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% slightly pressed juice. The juice from each cultivar fermented separately in stainless steel tanks until dry. Fermentation temperatures were $\pm 12 - 15^{\circ}\text{C}$. Wine blended, maturation occurred for two months on the primary lees prior to stabilisation and bottling.



Spier Wine Farm

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