

Spier Colours Chenin Blanc / Sauvignon Blanc 2008

Ripe guava and tropical fruit present on a subtly herbaceous nose. The tropical fruit follows through to a fresh, crisp, approachable palate with a lingering aftertaste.

Serve with fresh tomato, Danish feta and capers on fresh pasta topped with pecorino cheese.

variety : Chenin Blanc | 60% Chenin Blanc, 40% Sauvignon Blanc

winery : Spier Wine Farm

winemaker : Anton Swarts and Frans Smit

wine of origin : Western Cape: Breedekloof

analysis : alc : 12.57 % vol rs : 4.6 g/l pH : 3.4 ta : 5.67 g/l

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

pack : Bottle **closure** : Cork

ageing : Enjoy now or within 2 years from harvest.

in the vineyard : Terroir

Western Cape - Breedekloof

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

Annual rainfall: 650 mm

Proximity to ocean: 80 - 150 km

Soil: Alluvial, Riverbed and Shale

Viticulture

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

about the harvest: Grapes were harvested at 21° - 23° Balling.

in the cellar : The grapes were de-stemmed and gently crushed. Some 90% of the juice was extracted by free run and 10% was lightly pressed. The juice from each cultivar fermented separately in stainless steel tanks until dry at 12 - 15°C. The wine was blended and matured for two months on the primary lees prior to stabilisation and bottling.



Spier Wine Farm

Stellenbosch

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