

Spier Private Collection Chardonnay 2008

Appearance: Lemon yellow with a green hue.

Flavours: Rich aromas of fresh citrus fruit, lime, yellow apple and subtle oak. A well balanced palate with flavours of butterscotch and vanilla with a long, zesty finish.

Serve with fish, lobster or shrimp with butter or cream sauce.

variety : Chardonnay | 100% Chardonnay

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Stellenbosch

analysis : **alc** : 13.9 % vol **rs** : 3.9 g/l **pH** : 3.20 **ta** : 5.8 g/l **va** : 0.51 g/l

type : White **style** : Dry **body** : Full **wooded**

pack : Bottle **closure** : Cork

Chardonnay du-Monde 2011 - Silver

Veritas 2010 Wine Awards - Double Gold Medal

in the vineyard : Average Temperature: Winter 9/18°C / Summer 14/27°C

Proximity to ocean: 15 km

Annual rainfall: 680 mm

Soil: Swartland, Estcourt and Kroonstad

Vineyard: Trellised vines aged 7 - 9 years yielded the grapes for this wine at an average of 6 tonnes per hectare.

Vintage: The 2007 winter was very cold with a high rainfall. Cooler weather than normal during the ripening period resulted in slow ripening conditions with small berries and concentrated flavours.

about the harvest: Grapes were hand-harvested from select vineyard blocks between 23° - 24.5° Balling in 9kg crates.

in the cellar : After hand sorting the grapes on the sorting table, the grapes were gently crushed and pressed. Following fermentation in French oak barrels, the wine matured on the lees for 11 months. Only the finest barrels were chosen for blending and bottling.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za