

Spier Private Collection Chenin Blanc 2009

Pale yellow with a green hue. The wine shows hints of apricots, citrus and stewed fruit aromas. The creamy palate rewards with a balance between generous fruit and a crisp lasting finish.

Serve with eastern style curries and spicy seafood dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin :

analysis : alc : 14.38 % vol rs : 3.1 g/l pH : 3.5 ta : 5.8 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

Concours Mondial 2011 : Silver Medal

Decanter Wine Awards 2011 : Bronze

International Wine Challenge 2011 : Bronze

Top 100 SA Wines

ageing : Enjoy within 2-4 years of harvest.

in the vineyard : Average temperature: Winter 9 - 16°C, Summer 14 - 27°C

Annual rainfall: 700mm

Proximity to ocean: 20 km

Soil: Swartland, Estcourt, Clovelly and Kroonstad

about the harvest: Harvesting started on 2 March and ended on 1 April. Grapes from 3 selected vineyard blocks were hand-harvested at full maturity between 23.5 and 24.5° Baling in 9kg lug boxes.

in the cellar : After hand sorting the grapes on the sorting table to remove skin burn, rotten berries and leaves, skin contact was allowed for 6 hours at 10°C in static strainers. Only gravity drained free run juice was used for fermentation. The juice was inoculated with selected yeast strains. Following fermentation in 400 litre French oak barrels, the wine matured on the lees for 12 months. Only the finest barrels were selected for blending and bottling. 60% new oak was used in the final blend. The total volume of 24300 bottles was bottled in March 2010.



Spier Wine Farm

Stellenbosch

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