

Spier Signature Chenin Blanc 2010

Pale in colour with a greenish hue. The wine shows aromas of guava and tropical fruit, with subtle hints of kiwi fruit. A well-balanced palate of lively fruit shows firm acidity and a long, mouth-watering finish.

Creamy goat cheese, sushi, pasta, pizza.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Spier Wine Farm

winemaker : Anton Swarts

wine of origin : Coastal

analysis : alc : 13.08 % vol rs : 4.3 g/l pH : 3.38 ta : 6.15 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : **Vineyard**

7 to 47 year old bosstok and trellised vines yielded the grapes for this wine. The 47 year old vine is grown in the Riebeek area.

Terroir

Western Cape. The grapes selected for this wine come from various farms in the Overberg, Coastal (Darling, Stellenbosch, Paarl) and Breerivier region.

about the harvest: Grapes were picked at ± 23.4 - 23.5° Balling.

in the cellar : The grapes with de-stemmed and lightly crushed prior to pressing. The juice was chilled to approximately $\pm 10^\circ\text{C}$ and left overnight to settle. The following morning, the clear juice is racked from the lees and inoculated with a *Saccharomyces* yeast. Fermentation proceeds at $\pm 12^\circ$ - 15°C for ± 14 days until dry. The wine is then sulphured and left on the lees for another 3 months to give it extra body and elegance. Before bottling, the different components (regions) are blended; the wine is then stabilised, filtered and ready for bottling.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za