

Spier Private Collection Chardonnay 2009

Straw yellow in colour. The wine shows an abundance of citrus and lime, with subtle hints of nutty oak and vanilla. The flavours follow through on a rich yet elegant palate with a long finish.

Serve with game fish or pork dishes.

variety : Chardonnay | 100% Chardonnay

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Coastal

analysis : alc : 13.85 % vol rs : 5.4 g/l pH : 3.48 ta : 5.7 g/l

type : White style : Dry body : Full wooded

pack : Bottle closure : Cork

International Wine Challenge 2012 - Silver Medal

Decanter World Wine Awards 2012 - Bronze Medal

2011 International Wine and Spirits Competition (IWSC) - Mission Hill Trophy for Chardonnay

International Wine Challenge - Silver Medal

Concours Mondiale de Bruxelles 2011 - Silver

Decanter Wine Awards 2011 - Silver

in the vineyard : Climate: Average Temperature: Winter 9°/16° C Summer 14°/27° C

Annual rainfall: 700 mm

Proximity to ocean: 20 km

Soil: Swartland, Estcourt and Kroonstad

about the harvest: Harvesting started on 16 February and ended on 2 March. Grapes from 3 selected vineyard blocks were hand-harvested at full maturity between 23.5° and 24.5° Balling in 9 kg 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 300 liter French oak barrels, the wine matured on the lees for 12 months. Only the finest barrels were selected for blending and bottling. 40% New oak was used in the final blend. The total volume of 13566 bottles was bottled in March 2010.



Spier Wine Farm

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