

## Spier Signature Chardonnay 2010

Bright straw-lemon in colour with a greenish hue. A rich wine, on the palate attractive lemon and grapefruit flavours mingle with melon and hints of toast. Smooth and creamy with soft, pleasant acidity.

Serve with crispy bacon, feta and shredded spinach salad, or tender fillet of sole in parsley butter.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Spier Wine Farm

**winemaker :** Anton Swarts

**wine of origin :** Western Cape

**analysis :** alc : 14.5 % vol    rs : 4.0 g/l    pH : 3.56    ta : 5.95 g/l

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

**pack :** Bottle    **closure :** Screwcap

**ageing :** Enjoy now or within 3 years from harvest.

### **in the vineyard : Vineyard**

Five-wire Perold Trellised vines aged 8 to 11-years yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 5 - 12 tons per hectare.

### **Origin**

Western Cape, grapes sourced predominately from the Breedekloof, Swartland and Coastal region within the Western Cape of South Africa.

Soil: Alluvial soil in ancient riverbed, Clovelly and Glenrosa

**about the harvest:** Grapes harvested by hand from selected vineyard blocks.

**in the cellar :** Grapes received at cellar, destemmed, slightly crushed and pressed.

The juice of the individual block selections (some kept separate and some blended) are fermented dry in stainless steel tanks at  $\pm 12 - 15^{\circ}\text{B}$ . Only the best tanks are selected for the final preparation of the blend. Maturation occurred on the fine lees for two months prior preparation for bottling.



## Spier Wine Farm

Stellenbosch

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[www.spier.co.za](http://www.spier.co.za)