

Spier 21 Gables Chenin Blanc 2010

Appearance: Pale yellow with a green hue.

Flavors: The wine presents aromas of honey, apricots and ripe tropical fruit. The older vines contribute richness and complexity to the palate. Flavours of apricots, golden delicious apples and fresh toast are delicately balanced ending with a marmalade finish on the palate.

Serve with eastern style dishes and duck.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Spier Wine Farm

winemaker : Cellarmaster Frans Smit with Jacques Erasmus

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 5.0 g/l ta : 6.4 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Screwcap

International Wine Challenge 2012 - Gold Medal

Decanter World Wine Awards 2012 - Regional Trophy Winner

Concours Mondial de Bruxelles 2012 - Gold Medal

in the vineyard : Vineyard

Trellised and semi-trellised vines from Lynedoch, Simonsberg and Durbanville with an average age of 40 years yielded the grapes for this wine. The average yield for these vines is 6 tons per hectare. The older vineyards produce thicker-skinned grapes resulting in wines with concentrated flavors and great aging potential.

Terrior

Origin: Coastal

Soils: Swartland, Estcourt, Clovelly and Kroonstad

Average Temp: winter: 9° - 16° C; summer: 14° - 27° C

Proximity to ocean: 20km

Annual Rainfall: 700mm

about the harvest: Harvesting started mid February.

in the cellar : Grapes were pre-cooled in 8 - 10 lugboxes to slow down potential oxidation. Grapes were hand sorted, de-stemmed and crushed at 10 degrees C . Skin contact was limited to 4 hours and the free run drained off. The free run was allowed to settle overnight and inoculated in stainless steel tanks. The wine was transferred to 400 liters French barrels, 60% new and 40% second fill barrels. The wine spent 14 months in barrel.

Spier Wine Farm

Stellenbosch

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