

Spier Signature Chenin Blanc 2011

Appearance: Pale straw in colour with a greenish hue.

Flavours: Fruit salad in a 'bottle', lemons, green guava, pear, apple and hints of litchi on the nose. A well-balanced palate of lively fruit shows firm acidity and a long, mouth-watering finish.

Serve with crispy bacon, feta and shredded spinach salad, or tender fillet of sole in parsley butter, or creamy goat's cheese, sushi, pasta, pizza.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Spier Wine Farm

winemaker : Anton Swarts

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 4.44 g/l pH : 3.31 ta : 5.78 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Background

Spier produces award-winning Private collect ion wines for special occasions, an everyday premium wine called Signature, and for those looking for something unique Creative Block. Frans K Smit our Flagship wine speaks for itself.

Vineyard / Terroir

The grapes selected for this wine come from various farms (selected blocks) in the Coastal and Breërivier region of the Western Cape. Sunny days, cool nights and refreshing sea breezes in the afternoons ensure our grapes ripen perfectly.

Temperature: Winter 10°C; Summer 26°C

Annual Rainfall: 40mm - 200mm

Proximity to Ocean: 90km

Soil: a variety of soils ranging from deep alluvial, well drained and aerated soils to decomposed granite soils from mountain foothills.

about the harvest: Grapes were harvested from selected vineyard blocks. Hand picked at ± 22 - 23.5° Balling.

in the cellar : The grapes were de-stemmed and slightly crushed before pressing, given short skin contact and pressed. Free run juice settles in tank over night. The following morning, the clear (settled) juice is racked from the lees and inoculated with selected yeast strains. Fermentation proceeds at ±12 - 15°C for ±14 days until dry. Short lees contact after fermentation, wine is then racked, and low doses of SO₂ are added. The wine left on the lees for another 3 months to give extra body and elegance. Before bottling, the different components (regions) are blended according to style; the wine is then stabilized, filtered and prepared for bottling. This wine is unoaked.



Spier Wine Farm

Stellenbosch

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