

Spier Signature Chenin Blanc 2012

Pale straw in colour with a greenish hue. Flavours reminiscent of fruit salad including 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 : Western Cape and Coastal

analysis : alc : 13.0 % vol rs : 4.10 g/l pH : 3.5 ta : 6.40 g/l

type : White style : Dry taste : Fruity wooded

pack : Bottle closure : Cork

in the vineyard : **Climate**

Temperature: Winter 10°C; Summer 26°C

Annual Rainfall: 40mm - 200mm

Proximity to Ocean: <120km

Soil

Combination of alluvial, well drained and aerated soils as well as decomposed granite soils from mountain foothills.

Viticulture

The grapes selected for this wine came from selected blocks on various farms in the Coastal and Breede River region of the Western Cape.

about the harvest: Grapes were harvested from selected vineyard blocks that vary from bush vine to trellised vines.

in the cellar : Grapes received at the cellar were de-stemmed, slightly crushed before pressing and given brief skin contact. Free run juice settled in the tanks overnight and the following morning, the clear settled juice, of the individual block selections (some kept separate and some blended) were racked from their lees and inoculated with selected yeast strains. Fermentation is temperature controlled. Only the best tanks are selected for the final preparation of the blend according to the style of the wine. Maturation occurred to the style of the wine. Maturation occurred on the fine lees for another three months to give extra body and elegance, prior preparation for bottling. The wine was not oaked.



Spier Wine Farm

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