

Spier Signature Chardonnay 2012

Pale straw in colour with a green hue. On the nose grape fruit, lime, yellow apple, banana, pear and hints of vanilla / butterscotch. The palate is creamy with layered fruit, pleasant acidity and good balance.

Serve well-chilled. Ideal with pan-fried salmon in a lemon butter sauce.

variety : Chardonnay | 100% Chardonnay

winery : Spier Wine Farm

winemaker : Anton Swarts

wine of origin : Western Cape

analysis : alc : 14.1 % vol rs : 4.4 g/l pH : 3.51 ta : 4.4 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : Enjoy now or within 3 years from harvest.

in the vineyard : Climate

Temperature: Winter $\pm 10^{\circ}\text{C}$ / Summer $\pm 26^{\circ}\text{C}$ Rainfall: 40mm – 200mm Km from Ocean 80 – 100km

Soil

Soil and subsoil from various regions of the Western Cape: Clovelly, Estcourt, Kroonstad, Alluvial soil in ancient riverbed, and Glenrosa.

Viticulture

Trellised vines yielded the grapes for this wine. Vines are between 11 - 17 years old and received supplementary drip irrigation and produced 10 – 14 tons per hectare.

about the harvest: From February the grapes were harvested by hand from selected vineyard blocks.

in the cellar : Grapes received at cellar, de-stemmed, slightly crushed and pressed. Juice of the individual block selections (some separate and some blended) are temperature -control fermented, in stainless steel tanks, with selected yeast strains. Only the best tanks were selected for the final preparation of the blend. Maturation occurred on the fine lees for two months prior preparation for bottling. 5% barrel fermented in new French oak barrels.



Spier Wine Farm

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