

Spier 21 Gables Chenin Blanc 2011

This wine is pale yellow in colour with a green rim. Rich aromas of dried apricot and ripe tropical fruit flavours with hints of lemon and marzipan. A rich palate with a perfect combination of oak and fruit.

Serve with Eastern style curries and spicy seafood dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Spier Wine Farm

winemaker : Cellarmaster Frans Smit with Johan Jordaan

wine of origin : Tygerberg (Durbanville)

analysis : alc : 14.23 % vol rs : 7 g/l pH : 3.5 ta : 6.1 g/l

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

pack : Bottle **closure :** Screwcap

2013 Korean Wine challenge - Silver Medal

2013 Decanter World Wine Awards - Commended Medal

in the vineyard : CLIMATE:

Average Temperature: Winter: 9/16°C, Summer 14/26°C

Proximity to ocean: 15km

Annual Rainfall: 700mm

SOIL:

Oakleaf

VITICULTURE:

Dryland, semi-trellised vines from Tygerberg with an average age of 28 years yielded the grapes for this wine. The fruit was harvested in three parcels at the beginning of March at a yielded of 6 tons per hectare.

about the harvest: Grapes were hand-harvested in 10kg lug boxes and pre-cooled before being hand sorted.

in the cellar : Grapes were destemmed and crushed. Skin contact was limited to 4 hours and the free run juice drained off to settle overnight before inoculation. The fermentation took place in 400 liter barrels. The wine matured for 14 months in 400 liter French barrels, of which 75% new and 25% second fill.



Spier Wine Farm

Stellenbosch

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