

Spier Private Collection Chardonnay 2012

Lemon yellow in colour, this wine shows a forthcoming bouquet of citrus and lemon zest with leesy notes and nutty tones. Rich citrus features on an elegant palate rounded with subtle hints of nutty oak and vanilla.

Serve with game fish or pork dishes.

variety : Chardonnay | 100% Chardonnay

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Stellenbosch

analysis : alc : 14.45 % vol rs : 4.0 g/l pH : 3.50 ta : 5.50 g/l

type : White **style :** Dry **body :** Full **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Origin: Stellenbosch

Climate: Temperature: Winter 9° - 18°C; Summer 14° - 27°C

Annual rainfall: 680mm

Proximity to ocean: 15km

Soil: Estcourt and Kroonstad

Viticulture: Trellised, 15 year old vines planted on south west facing slopes of Stellenbosch yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 6 tons per hectare.

about the harvest: Grapes from two selected vineyard blocks were hand-harvested between 23° and 24.5° Balling in 9kg crates.

in the cellar : After hand sorting the grapes on the sorting table, skin contact was allowed for 6 hours at 10°C. Only run juice drained by gravity was used for fermentation. Following fermentation in 300 liters French oak barrels, the wine matured on the lees for 14 months. Only the finest barrels were selected for blending and bottling. 40% New Oak.

Winemakers: Cellar Master: Frans Smit | Winemaker: Jacques Erasmus



Spier Wine Farm

Stellenbosch

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