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Spier Signature Chenin Blanc 2013

Pale straw in colour with a greenish hue. This Chenin is both crisp and fruity with green guava, pear, apple and hints of litchi on the nose. A well-balanced palate and a strong finish.

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

variety : Chenin Blanc | 100% Chenin Blanc
winery : Spier Wine Farm
winemaker : Anton Swarts
wine of origin : Western Cape
analysis : **alc :** 13.24 % vol **rs :** 3.7 g/l **pH :** 3.29 **ta :** 6.1 g/l
type : White **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : Origin
Western Cape: Breede River and Coastal regions

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

Vineyard and Climate Conditions
Temperature: Winter 10ºC; Summer 26ºC
Annual Rainfall: 40mm - 200mm
Proximity to ocean: ≤120km
The grapes selected for this wine came from selected blocks on various farms in the Coastal and Breede River region of the Western Cape. Grapes sourced from trellised and bush vines and produced 10 - 15 tons per hectare.

about the harvest: Grapes were hand harvested.

in the cellar : Grapes 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 was temperature controlled. Maturation occurred on the fine lees for another three months to give extra body and elegance. The wine was not oaked.

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