

Spier Signature Chenin Blanc 2016

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 : 13.86 % vol rs : 3.49 g/l pH : 3.54 ta : 5.6 g/l

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

pack : Bottle **size :** 0 **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 10°C; Summer 26°C

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.



Spier Wine Farm

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