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Spier Chenin Blanc 2000

Well-balanced, tropical bouquet with subtle hints of honey and melon with hints of vanilla flavours from oak. Enjoy with seafood, poultry and light meat dishes.



variety : Chenin Blanc | Chenin Blanc
winery : Spier Wine Farm
winemaker : Frans Smit
wine of origin : Stellenbosch
analysis : **alc :** 12.7 % vol **rs :** 6.4 g/l **pH :** 3.2 **ta :** 5.5 g/l
type : White
pack : Bottle

ageing : Enjoy now and until two years from harvest.

in the vineyard : Area: Stellenbosch/West Coast

Temperature (average):
Summer
23.5Â°C (Stellenbosch)
24.5Â°C (West Coast)
Winter
10Â°C (Stellenbosch)
11Â°C (West Coast)

Annual Rainfall:
650 mm (Stellenbosch)
480 mm (West Coast)

Soil: Well drained with bottom clay layer

Mature vines planted in east/west direction with supplement irrigation.

about the harvest: The grapes were harvested by hand in February.

in the cellar : The grapes were de-stemmed and pressed. Free-run and pressed juices kept separate. Juice was settled for 18 hours. Partly fermented in French oak barrels and stainless steel tanks. Wine kept on primary lees for four months. Batonnage every second week for first two months and thereafter once a month until removed from lees.

Spier Wine Farm

Stellenbosch
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