

Spier Chardonnay 2000

Elegant style with strong hints of citrus and tropical fruit with a yellow straw colour. Notes of honey, ripe bananas, butter and toffee with subtle hints of hazelnut and vanilla from the oak. Serve as an aperitif at any time and also as an accompaniment to cold entrees and seafood.

variety : Chardonnay | Chardonnay
winery : Spier Wine Farm
winemaker : Frans Smit
wine of origin : Stellenbosch
analysis : alc : 13.0 % vol rs : 3.2 g/l pH : 3.55 ta : 5.8 g/l
type : White
pack : Bottle

ageing : Enjoy now and until three years from harvest.

in the vineyard : Area: Stellenbosch

Temperature average :

Summer

23.5°C

Winter

10°C

Annual rainfall: 650 mm

Soil: Deep red, well-drained

Mature bushvines planted on south-western slopes.

about the harvest: Specially selected grapes, hand-picked, very carefully grown to optimum maturity. The grapes were harvested in February.

in the cellar : Wine is partly barrel fermented. Matured for eight months in French oak barrels.



Spier Wine Farm

Stellenbosch

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www.spier.co.za

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