

Spier Private Collection Chardonnay 2015

Expressive nose of citrus and lime with subtle hints of nuttiness and vanilla. The aromas follow through to a rich, elegant palate.

Best when served with fish or pork.

variety : Chardonnay | 100% Chardonnay

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Stellenbosch

analysis : **alc** : 14.0 % vol **rs** : 4.5 g/l **pH** : 3.41 **ta** : 6.1 g/l

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

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

2017 SAWi Awards - Grand Gold

in the vineyard : Origin: Coastal mainly Stellenbosch and Tygerberg

Terroir / Soil

The grapes are grown on the slopes of the Vlaeberg Hills overlooking False Bay, and on the Tygerberg Hills on the West Coast. The soils typical to these regions are Estcourt, Kroonstad and Oakleaf.

Vineyard and Climate Conditions

Trellised vines with an average age of 22 years yielded the grapes for this wine. The grapes were harvested in 4 parcels in the third week of February at a yield of 8 tons per hectare.

Average temperature as follows:

Winter: 9° - 18° C

Summer: 14° - 27° C

Annual rainfall: 680mm

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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www.spier.co.za