

Spier Chenin Blanc 2001

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

variety : Chenin Blanc | 100% Chenin Blanc

winery : Spier Wine Farm

winemaker : Frans Smit

wine of origin : Stellenbosch

analysis : alc : 13.76 % vol rs : 4.07 g/l pH : 3.37 ta : 5.94 g/l

pack : Bottle

ageing : Enjoy now, until 2 years from harvest.

in the vineyard : Temperature average :

Summer

23.5Â°C (Stellenbosch)

24.5Â°C (Malmesbury)

Winter

10Â°C (Stellenbosch)

11Â°C (Malmesbury)

Annual rainfall:

650 mm Stellenbosch

480 mm Malmesbury

Soil : Well drained soil with bottom clay layer

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

in the cellar : Grapes were hand-picked, 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. 40% of the wine kept on primary lees for 3 months. BÃ¢tonnage every 2nd week for first two months and thereafter once a month until removed from lees.



Spier Wine Farm

Stellenbosch

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