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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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