

Spier Chenin Blanc 2002

The wine is pale yellow in colour with a green rim. Tropical fruit aromas, peach and green apple, with hints of vanilla follow through on the medium-bodied palate. The sugar and acid are well balanced and the wine has a good, long finish. Serve with seafood, poultry and light meat dishes.

variety : Chenin Blanc | Chenin Blanc

winery :

winemaker : Frans Smit

wine of origin : Stellenbosch

analysis : alc : 12.96 % vol rs : 1.5 g/l pH : 3.46 ta : 6.1 g/l

type : 0

pack : Bottle **size :** 0 **closure :** 0

ageing : Enjoy now, or within 2 years from harvest.

in the vineyard : Climate: Average temperature - Summer 23.5Â°C, Winter 10Â°C

Annual rainfall: 650 mm

Proximity to ocean: 20 km

Production: 10 000 cases

Soil: Well-drained soil with a bottom clay layer

Mature vines that are planted in east/west directions yielded the grapes for this wine. The vines received supplementary irrigation and produced 7 tons per hectare.

about the harvest: The grapes were picked at 23Â° Balling from the end of February to the beginning of March.

in the cellar : The grapes were destemmed and pressed. The juice was fermented in stainless steel tanks. 30% portion of the wine was matured in French oak barrels for 4 months.

