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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.