

Spier Chardonnay 2001

The wine is straw yellow in colour with strong hints of citrus and tropical fruit on the nose. On the palate there is a good balance between citrus and wood, with notes of honey and ripe banana, complemented by subtle hints of hazelnut and vanilla. Serve as an aperitif or with cold entrées and seafood.

variety : Chardonnay | Chardonnay

winery : Spier Wine Farm

winemaker : Frans Smit

wine of origin : Stellenbosch

analysis : alc : 13.67 % vol rs : 2.9 g/l pH : 3.42 ta : 6.7 g/l

pack : Bottle

Veritas 2002 - Silver

ageing : Enjoy now, or within 3 years from harvest.

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

Annual rainfall: 650 mm

Proximity to ocean: 20 km

Soil: Deep red, well-drained

Mature bushvines planted against western slopes yielded the grapes for this wine.

about the harvest: The grapes were harvested at 23.5° Balling in the beginning of March.

in the cellar : The juice was partly fermented in stainless steel tanks at 12°C and partly in French oak barrels. The barrel-fermented component spent 8 months in the barrels where malolactic fermentation was completed.

Production: 1 300 cases



Spier Wine Farm

Stellenbosch

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