

## Spier Bouquet Blanc 2002

Delicate floral tones on the nose combine with fruit salad aromas and hints of honey and muscat. Some of these flavours are also present on the semi-sweet palate where the natural sugar is well balanced by good acidity. The wine has a bracing, fresh finish. Serve with curries, Thai food and blue cheese.

**variety** : Bukettraube | Bukettraube

**winery** : Spier Wine Farm

**winemaker** : Frans Smit

**wine of origin** : Stellenbosch

**analysis** : alc : 13.12 % vol    rs : 25.3 g/l    pH : 3.29    ta : 7.4 g/l

**pack** : Bottle

Veritas 2002 - Silver

**ageing** : Enjoy now, or within one year from harvest.

**in the vineyard** : Climate: Average temperature - Summer 29Â°C, Winter 8Â°C Annual rainfall: 550 mm  
Proximity to ocean: 150 km  
Soil: Glenrosa

Trellised, 8-year-old Bukettraube vines planted on southeast-facing slopes yielded the grapes for this wine. The vines received supplementary irrigation and produced 10 tons per hectare.

**about the harvest**: The grapes were harvested at 24.7Â° Balling on the 21 March.

**in the cellar** : The juice was fermented at 14Â° Celsius for 27 days and was given 10 hours of skin contact.  
Production: 700 cases



### Spier Wine Farm

Stellenbosch

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[www.spier.co.za](http://www.spier.co.za)