

Spier Private Collection Semillon 2001

Platter Wine Guide 2004 - 4 Stars

Michelangelo International Wine Awards 2002 - Gold

The wine is pale yellow in colour with a green tint. Aromas of peach, pear and citrus are complemented by a hint of ripe melon. The citrus flavours follow through on the full-bodied, crisp palate where they are supported by subtle vanilla tones.

Serve with fresh fish, shellfish, chicken and vegetarian dishes.

variety : Semillon | 100% Semillon

winery : Spier Wine Farm

winemaker : Frans Smit

wine of origin : Stellenbosch

analysis : alc : 13.71 % vol rs : 2.4 g/l pH : 2.89 ta : 8.5 g/l

type : White style : Dry body : Full wooded

pack : Bottle

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ageing : Enjoy now, or within 3 to 5 years from harvest.

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

Annual rainfall: 650 mm

Proximity to ocean: 20 km

Soil: Clovelly

Vines that are 4 to 5 years old, and trellised in the Scott Henry system, yielded the grapes for this wine. Planted on a northwest-facing slope, the vines yielded 6 tons per hectare.

about the harvest: The grapes were hand-picked at 23Â° Balling in mid-February.

in the cellar : The grapes were de-stemmed and crushed. Following a settling period of 10 hours, the juice was inoculated with yeast and went directly into the barrels. Fermentation took place at 16Â° to 18Â°C. Batonage was applied once a week for 4 weeks, thereafter twice a month. Seven months of maturation - 40% of the wine in new French oak and 60% in 2nd-fill barrels.



Spier Wine Farm

Stellenbosch

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