

Spier Private Collection Chenin Blanc 2001

The wine is straw yellow in colour with aromas of orange peel and pear, and strong undertones of vanilla. A full-bodied wine that is big on the middle palate and exhibits excellent balance between the fruit and the wood. Serve with seafood, poultry and light meat dishes.

variety : Chenin Blanc | Chenin Blanc

winery : Spier Wine Farm

winemaker : Frans Smit

wine of origin : Stellenbosch

analysis : alc : 14.09 % vol rs : 4.5 g/l pH : 3.42 ta : 7.0 g/l

pack : Bottle

Fairbairn Capital Trophy Wine Show - Bronze

ageing : Enjoy now, or within 3 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
Soil: Fernwood

17-year-old trellised vines yielded the grapes for this wine. The vines received supplementary drip irrigation and yielded 6 tons per hectare.

about the harvest: The grapes were hand-picked at 24Â° Balling, destemmed and pressed in the beginning of February.

in the cellar : Fermentation started in stainless steel tanks and finished in French oak barrels. The lees were stirred every second week.



Spier Wine Farm

Stellenbosch

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