

## Spier Chardonnay 2002

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**Veritas 2003 - Bronze**

The wine is clear and straw-coloured with leesy and nutty aromas complemented by sweet melon and other tropical fruit flavours. The palate rewards with crisp acidity and a soft, lingering finish. Enjoy as an aperitif, or serve with cold entrées, seafood or smoked chicken dishes.

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**variety :** Chardonnay | Chardonnay

**winery :** Spier Wine Farm

**winemaker :** Frans Smit

**wine of origin :** Coastal

**analysis :** alc : 13.83 % vol    rs : 2.5 g/l    pH : 3.35    ta : 5.7 g/l

**pack :** Bottle

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**ageing :** Enjoy now, or within 2 to 3 years from harvest.

**in the vineyard :** Trellised, 5-year-old vines planted on south and southeast-facing slopes yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 8 tons per hectare.

Average Temp: Summer - 24°C, Winter - 12°C

Annual rainfall: 650 mm

Proximity to ocean: 15 km

Soil type: Escourt

**about the harvest:** The grapes were picked at 23° Balling, during March 2002.

**in the cellar :** A 60% portion of the juice was fermented in stainless steel tanks at 10°C and the balance was matured in 2nd and 3rd-fill French oak barrels for 8 months. Malolactic fermentation was completed in the barrels.

### Spier Wine Farm

Stellenbosch

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