

Spier Chardonnay 2002

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.

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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