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Spier Chenin Blanc 2003

The wine is pale yellow in colour with a green rim. Fresh and fragrant with tropical fruit and peach aromas. The sugar and acid are well balanced and this elegant, fruity and medium bodied wine has a pleasant finish.

Serve with seafood, poultry and light meat dishes.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Spier Wine Farm
winemaker : Frans Smit
wine of origin : Coastal
analysis : **alc :** 12.62 % vol **rs :** 1.63 g/l **pH :** 3.63 **ta :** 5.58 g/l
type : White **style :** Dry
pack : Bottle

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

in the vineyard : Trellised and bush vines planted in east/west directions yielded the grapes for this wine. The vines received supplementary irrigation and produced 7 tons per hectare.
Average temperature: Summer - 23.5Â°C, Winter - 10Â°C
Annual rainfall: 650 mm
Proximity to ocean: 20 km
Soil type: Well-drained soil with a bottom clay layer.

about the harvest: Harvest Date: From the end of January to the beginning of February 2003. The grapes were picked at 21Â° Balling, destemmed and pressed.

in the cellar : A 85% portion of the juice was fermented in stainless steel tanks at 12Â°C and the balance was matured in French oak barrels for 4 months.

Spier Wine Farm

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