

Spier Chardonnay 2003

The wine is intense greenish yellow in colour. Well integrated, rich tropical fruit aromas and flavours are complemented by a hint of oak. A smooth, elegant wine with fresh leesy flavours, a creamy lime backbone and a lingering aftertaste.

Enjoy as an aperitif, or serve with cold entrées and seafood.

variety : Chardonnay | 100% Chardonnay

winery : Spier Wine Farm

winemaker : Frans Smit

wine of origin : Western Cape

analysis : alc : 13.81 % vol rs : 6.2 g/l pH : 3.24 ta : 6.9 g/l

type : White **style** : Off Dry **wooded**

pack : Bottle

ageing : Enjoy now, or within 48 months from harvest.

in the vineyard : Trellised, 6 year-old vines planted on south-facing slopes yielded the grapes for this wine. The vines received supplementary drip irrigation.

Soil: Oakleaf, Kroonstad and Escourt.

Average Temp: Summer 14 - 25°C, Winter 5 - 19°C.

Annual rainfall: 850 mm.

Proximity to ocean: 10 km.

about the harvest: The grapes were picked at 22.5 to 23° Balling during the first half of February 2003 and produced 7 to 8 tons per hectare.

in the cellar : A 97% portion of the juice was fermented in temperature controlled stainless steel tanks and the balance of the wine was matured in 2nd and 3rd-fill French oak barrels for 6 months.

Production: 8 624 cases.



Spier Wine Farm

Stellenbosch

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