

Spier Private Collection Chenin Blanc 2003

Fairbairn Capital Trophy Wine Show 2004 - Bronze

International du Vin Challenge 2004 - Silver

John Platter Wine Guide 2005 - 4½ stars

The wine has an attractive straw yellow hue. The nose beckons with complex aromas of pineapple and apricot plus undertones of vanilla and lime zest. The palate rewards with excellent fruit and wood balance and refreshing acidity. A youthful wine with a lingering 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 : 13.21 % vol rs : 2.5 g/l pH : 3.2 ta : 6.4 g/l

type : White **style :** Dry **body :** Full

pack : Bottle

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ageing : Enjoy now, or within 2 to 4 years from harvest.

in the vineyard : Average temperature: Summer - minimum 15°C, maximum 27°C

Winter - minimum 7°C, maximum 18°C

Annual rainfall: 850 mm

Proximity to ocean: 12 km

Soil: Clovelly, Avalon and Estcourt

12-year-old trellised vines planted on west-facing slopes yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 6 tons per hectare.

about the harvest: Mid-February 2003.

in the cellar : The grapes were harvested at 24°C Balling, destemmed and pressed.

Fermentation and maturation for 6 months was completed in French oak barrels.

Production: 603 x 6 bottle cases.



Spier Wine Farm

Stellenbosch

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