

SPIER SIGNATURE CHENIN BLANC 2011

- ORIGIN

Western Cape, The grapes selected for this wine come from various farms in the Overberg, Coastal (Darling, Stellenbosch, Paarl) and Breerivier region.

- TASTING NOTES

Pale in colour with a greenish hue. The wine shows aromas of guava and tropical fruit, with subtle hints of kiwi fruit. A well-balanced palate of lively fruit shows firm acidity and a long, mouth-watering finish.

- VINIFICATION

Grapes were picked at $\pm 23.5^{\circ}\text{B}$, destemmed and slightly crushed before pressing. The juice is chilled to $\pm 10^{\circ}\text{C}$ and left overnight to settle. The following morning, the clear juice is racked from the lees and inoculated with a *Saccharomyces* yeast. Fermentation proceeds at $\pm 12 - 15^{\circ}\text{C}$ for ± 14 days until dry. The wine is then sulphured and left on the lees for another 3 months to give it extra body and elegance. Before bottling, the different components (regions) are blended; the wine is then stabilised, filtered and ready for bottling.

- WHEN TO DRINK

Enjoy now or within 2 years of harvest. Creamy goat's cheese, sushi, pasta, pizz

- ANALYSIS

- ALC: 13.08%
- RS: 4.3 G/L
- TA: 6.15G/L
- PH: 3.38

