



SPIOENKOP WINES

From the very beginning, it was our crucial goal to source the perfect grapes in Elgin that are unique and fit in the style of wine that was already in my head...

Spioenkop "1900" Chenin Blanc 2011

Grapes	Chenin Blanc
Aspect	South (S)
Altitude	20 m
Distance from the sea	12 km
Soil type	Table Mountain Sandstone & decomposed granite
Age of the vines	30+ years
Trellising	Bush vines
Harvest date	Between the 27 th of January and the 3 rd of February 2011
Winemaking record	Hand-picked grapes in small 18kg boxes, one night in the cool store (3°C) and then destemmed and lightly crushed. 20 hours of skin-contact in a red fermentor and immediately pressed in our stainless steel basket press (JLB 5). 30% of the harvest went to old barrels for 12 months - no racking. After 1 day of settlement, the juice fermented at 15°C during the whole month of February. Natural fermentation !!!!!
Bottling	15 th of February 2012
Wine analysis	alcohol 12,96 % total acid 5,92 g/l PH 3,33 residual sugar 4,9 g/l
Cellaring potential	Should improve in the next 5 years (2017)
Winemakers comments	Chenin is a noble grape and can give you the most versatile wines. We have chosen for an elegant style of Chenin, that can be the ultimate "food wine" as well as a great "sipping wine". Nice lightly tropical, sophisticated flavours of pineapple, peach, extract of almond. This wine has a good balance between the lemon acidity and the slightly wooded flavours. A nice minerality and a subtle spiciness, makes this wine enjoyable for the next 8 years.
Recommended food pairing	Pairs well with a variety of different dishes, but excellent with oysters, game fish. Also nice with Duck à l'Orange and asparagus dishes.