

Spier Sauvignon Blanc 2004

The wine is pale green in colour with herbaceous and tropical aromas following through on the full-bodied, well-balanced and lingering palate.

Serve with seafood dishes and cheese.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery :

winemaker : Frans Smit

wine of origin : Coastal

analysis : **alc** : 13.03 % vol **rs** : 1.5 g/l **pH** : 3.53 **ta** : 6.4 g/l

type : White **style** : Dry **taste** : Fruity

pack : Bottle

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

in the vineyard : Proximity to ocean: 15km

Annual rainfall: 870mm

Soil: Hutton, Clovelly

Average temperature: Summer 23Â°C, Winter 13Â°C

Trellised, 6-year-old vines planted on south-facing slopes yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 6 to 7 tons per hectare.

about the harvest: The grapes were harvested at 21 to 22Â° Balling.

in the cellar : Reductive methods were applied and the juice was slowly fermented in stainless steel tanks at 12Â° Celsius.

