

Spier Private Collection Sauvignon Blanc 2004

Veritas 2004 - Bronze

John Platter wine guide 2005 - 4½ stars

International Wine Challenge 2005 - Seal of Approval

The wine is pale lemon in colour, brilliant and shiny, with the merest hint of green. Attractive aromas of flint, tinned peas and cut grass follow through on the palate where they are joined by superb varietal flavours of asparagus and dusty green pepper.

Serve with a warm chicken or duck salad with watercress and fresh pears.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Spier Wine Farm

winemaker : Frans Smit

wine of origin : Coastal Region

analysis : alc : 13.06 % vol rs : 2 g/l pH : 3.45 ta : 6.1 g/l

type : White **style :** Dry **taste :** Herbaceous

pack : Bottle

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ageing : Enjoy now or within 24 months from harvest.

in the vineyard : Trellised, 7-year-old vines planted on south-facing slopes yielded the grapes for this wine. The vineyards received no supplementary irrigation and produced 8 tons per hectare.

about the harvest: The grapes were grown in selected vineyard blocks and picked at between 21 and 22 Balling.

in the cellar : The wine was made reductively and moderate skin contact was followed by slow, cold fermentation. The wine spent some time on the primary lees.



Spier Wine Farm

Stellenbosch

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