

Spier Vintage Selection Sauvignon Blanc/Chardonnay/Viognier 2004

John Platter 2006 - 3.5 Stars

Bronze - International Wine and Spirit Competition (IWSC) 2005

An inviting, warm yellow colour, with hints of green. Loads of vanilla oak subdues the fruit, which is seamlessly blended to show no specific varietal character, but rewards with rich, lanolin-like flavours and notes of ripe peach and pear. Firm, crisp dried fruit flavours lead to a leesy, mouthfilling finish.

Serve with creamy macaroni cheese with bacon, or sliced veal in a light lemon butter sauce.

variety : Sauvignon Blanc | Sauvignon Blanc, Chardonnay, Viognier

winery : Spier Wine Farm

winemaker : Frans Smit

wine of origin : Western Cape

analysis : alc : 12.85 % vol rs : 2.9 g/l pH : 3.26 ta : 6.6 g/l

type : White wooded

pack : Bottle

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ageing : Enjoy now or within 36 months from harvest.

in the vineyard : Proximity to Ocean: 15km

Annual Rainfall: 890mm

Soil: Kroonstad, Glen Rosa and Clovelly

Average Temperature: Summer: 29°C/13°C, Winter: 19°C/7°C

Trellised, 7-year-old vines planted on southwest-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8 tons per hectare.

about the harvest: The grapes were grown in selected vineyard blocks and picked at between 21° and 23° Belling

in the cellar : The juice from the different grapes was fermented together in stainless steel tanks under temperature-controlled conditions. Following fermentation, the wine was matured in French oak barrels for four months.



Spier Wine Farm

Stellenbosch

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