

Spier Private Collection Sauvignon Blanc 2005

Pale lemon in colour with a distinct green hue. Attractive capsicum and fig leaf aromas leads ahead of the crushed nettles and gooseberries, which brings up the rear interesting touch of flintiness. Intense and concentrated with along finish.

Serve with rich paella with prawns and mussels, fresh red steenbras grilled over coals or a tangy cheese soufflé.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Spier Wine Farm

winemaker : Eleonor Visser

wine of origin : Coastal Region

analysis : alc : 12.75 % vol rs : 3.2 g/l pH : 3.29 ta : 7.1 g/l

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

pack : Bottle

Concours Mondial de Bruxelles 2006 â€” Silver Medal
John Platter Guide 2006 - 4½ stars

ageing : Enjoy now or within 3-5 years of harvest.

in the vineyard : Climate:

Average Temperature: Winter 15°C; Summer 20°C

Annual Rainfall: 980mm

Proximity to ocean: 9km

Soil:

Hutton, Clovelly and Glen Rosa

Vineyard:

Trellised, 8 year-old vines planted on south-facing slopes yielded the grapes for this wine. The vineyards produced 7 tons per hectare.

about the harvest: Grapes were hand-harvested from selected vineyard blocks at 22-23° Balling.

in the cellar : The wine was made reductively and moderate skin contact was followed by slow, cold fermentation. The wine spent 3 months on the primary lees.



Spier Wine Farm

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