

Spier Sauvignon Blanc 2005

John Platter Guide 2006 - 3 stars

The wine is pale green in colour with herbaceous aromas and the smell of freshly cut grass, that follows through on the medium bodied, well-balanced palate.

Serve with seafood dishes, salads and cheese.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Spier Wine Farm

winemaker : Eleonor Visser

wine of origin : Coastal

analysis : alc : 12.62 % vol rs : 1.4 g/l pH : 3.33 ta : 6.5 g/l

type : White style : Dry taste : Fruity

pack : Bottle

John Platter Guide 2006 - 3 stars

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

in the vineyard : **Climate:**

Average Temperature: Summer 21.5°C Winter 13°C

Annual Rainfall: 860mm

Proximity to ocean: 10km

Soil:

Glen Rosa and Clovelly

Vineyard:

5 Wire Perold Trellised vines, which are 8-year-old and planted on south-eastern facing slopes yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 8 tons per hectare.

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

in the cellar : Reductive methods were applied and the juice was slowly fermented in stainless steel tank, with selected yeast strains, at 12°C. The wine was matured on its primary lees for 2 months.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za