

Spier Vintage Selection Sauvignon Blanc 2005

Beautifully clear with a distinct green tinge. Delicious varietal aromas of green figs and tinned peas on the nose lead to tangy, well-balanced palate, where new flavours like green peppers with fig leaves, also develops. The wine has a lovely, lingering finish.

Serve chilled, as a cool aperitif, or with seafood and poultry.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Spier Wine Farm

winemaker : Eleonor Visser

wine of origin : Stellenbosch

analysis : alc : 13.23 % vol rs : 1.9 g/l pH : 3.47 ta : 6.6 g/l

type : White

pack : Bottle

ageing : Enjoy now or within 24 months from harvest.

in the vineyard : Climate:

Average Temperature: Summer 22.5°C Winter 12°C

Annual Rainfall: 1080mm

Proximity to Ocean: 6km

Soil:

Tukulu and Oakleaf

Vineyard:

7 Wire, Perold Trellised system, which is 7-years-old, and planted on southern-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 9 tons per hectare.

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

in the cellar : The wine was made reductively and following slow, cold fermentation, it spent three months on the primary lees.



Spier Wine Farm

Stellenbosch

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