

Spier Vintage Selection Sauvignon Blanc/Chardonnay/Viognier 2005

Veritas 2006 - Bronze

The wine is bright straw in colour, rich and abundantly fruity. The attractive leesy character contributes to the body and ripe apricot flavours from the Viognier linger on the lively aftertaste. A harmonious wine with the acidity and wood in beautiful balance.

Serve with veal and poultry dishes.

variety : Sauvignon Blanc | 42% Sauvignon Blanc, 38% Chardonnay, 20% Viognier

winery : Spier Wine Farm

winemaker : Eleonor Visser

wine of origin : Western Cape

analysis : alc : 13.49 % vol rs : 3.5 g/l pH : 3.23 ta : 6.6 g/l

type : White wooded

pack : Bottle

Made by Eleonor Visser, Landbou Weekblad Woman Winemaker of the Year 2006

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ageing : Enjoy now and within 3 years from harvest.

in the vineyard : Climate

Proximity to ocean: 15 km

Annual Rainfall: 820 mm

Average Temperature: Summer: 14Â°C - 29Â°C / Winter: 8Â°C - 17Â°C

Soil

Glen Rosa, Estcourt and Clovelly

Viticulture

Trellised vines ranging in age between 5 and 8 years and planted on southeast-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 7 tons per hectare.

about the harvest: The grapes were grown in selected vineyard blocks and handpicked at 23Â° Baling.

in the cellar : The Sauvignon Blanc was fermented in stainless steel tanks, while the Chardonnay and Viognier were barrel-fermented and left on the lees for 8 months. Following blending, the wine was matured in French oak barrels for two months.



Spier Wine Farm

Stellenbosch

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