

Spier Private Collection Sauvignon Blanc 2006

2007 International Wine Challenge â€” Bronze Medal

4½ stars â€” John Platter Guide 2007

Veritas 2006 - Bronze

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 a long finish

Serve with tom yum soup with lots of chopped green coriander.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Spier Wine Farm

winemaker : Eleonor Visser

wine of origin : Coastal Region

analysis : alc : 13.67 % vol rs : 2.4 g/l pH : 3.14 ta : 6.5 g/l

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

pack : Bottle

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

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

in the vineyard : Average temperature: Winter 8/19°C; Summer 13/28°C

Annual rainfall: 910 mm

Proximity to ocean: 8 km

Soil: Clovelly, Hutton and Avalon

Viticulture: Trellised, 9 year-old vines planted on south-facing slopes yielded the grapes for this wine. Vineyards faces False Bay with cool sea breezes in summer. 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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