

Spier Sauvignon Blanc 2006

The wine is pale green in colour with aromas of fig and grass, rather than capsicum, all very discreet. The snatches of riper gooseberry and passion fruit, with fruit from the more tropical spectrum, all balances very nicely with the acid on the palate.

Serve with seafood dishes, salads and light/mild cheese.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Spier Wine Farm

winemaker : Eleonor Visser

wine of origin : Coastal

analysis : alc : 12.71 % vol rs : 1.5 g/l pH : 3.37 ta : 6.3 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle

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

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

in the vineyard : Climate:

Average Temperature: Summer 14°C/28°C, Winter: 9°C/19°C

Annual Rainfall: 710mm

Proximity to ocean: 18km

Soil:

Fernwood and Oakleaf

Vineyard:

5 Wire Perold Trellised vines, which yielded the grapes for this wine, are 12-years-old and planted on south-easterly facing slopes,. 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° Celsius. The wine was matured on its primary lees for 2 months.



Spier Wine Farm

Stellenbosch

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