

Spier Private Collection Sauvignon Blanc 2007

2008 Decanter Awards - Silver Medal

Pale green in colour, the wine shows prominent aromas of rich tropical fruit and hints of freshly cut grass. Ripe green fig shows on a full-bodied, herbaceous palate with lingering tropical fruit.

Serve with pan fried yellow tail in a lemon pepper butter on a bed of wild rice.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Spier Wine Farm

winemaker : Frans Smit

wine of origin : Stellenbosch

analysis : alc : 14.38 % vol rs : 2.1 g/l pH : 3.59 ta : 6.1 g/l va : 0.38 g/l so2 :
120 mg/l fso2 : 51 mg/l

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

pack : Bottle **closure :** Screwcap

2012 Veritas Wine Awards - Bronze Medal

2008 Decanter Awards - Silver Medal

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

ageing : Enjoy now or within 3 - 4 years of harvest.

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

Annual rainfall: 700 mm

Proximity to ocean: 17 km

Soil: Swartland and Clovelly

Viticulture: Trellised, 7 year-old vines planted east/west yielded the grapes for this wine at 7 tons per hectare.

about the harvest: Grapes were hand-harvested from chosen vineyard blocks at 24° 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

Stellenbosch

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