

Spier Vintage Selection Sauvignon Blanc 2007

2008 Decanter Awards - Silver Medal

Pale green in hue, the wine is rich with aromas of green figs, grass and tropical fruit. These aromas follow through to a lively, lingering, palate of prominent fresh fruit.

Serve with smoked salmon salad in orange balsamic vinaigrette.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Spier Wine Farm

winemaker : Eleonor Visser

wine of origin : Stellenbosch

analysis : alc : 13 % vol rs : 2 g/l pH : 3.3 ta : 6.8 g/l

type : White

pack : Bottle **closure :** Cork

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ageing : Enjoy now or within 3 years of harvest.

in the vineyard : **Climate:**

Average Temperature: Winter 9° - 18°C; Summer 14° - 27°C

Annual Rainfall: 680 mm

Proximity to Ocean: 8 - 15km

Soil:

Clovelly, Hutton and Swartland

Vineyard:

Trellised vines aged 5-9 years yielded the grapes for this wine, at an average of 7 tons per hectare.

about the harvest: Grapes were hand-harvested from chosen vineyard blocks at 22°-23° Balling for reductive vinification.

in the cellar : The wine resided on the primary lees for 3 months following slow, cold fermentation in stainless steel tanks.

A blend of grapes from the following districts: 66% Stellenbosch, 24% Durbanville and 10% Elgin.



Spier Wine Farm

Stellenbosch

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