

Spier Sauvignon Blanc 2007

Pale green in colour, the wine shows green fig, passionfruit and grassy aromas. A dry and tangy palate of rhubarb and flint gives a lingering, mineral finish.

Serve with grilled tuna in a lemon caper butter.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Spier Wine Farm

winemaker : Eleonor Visser

wine of origin : Coastal

analysis : alc : 13.3 % vol rs : 2.5 g/l pH : 3.15 ta : 6.3 g/l

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

pack : Bottle **closure :** Cork

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

ageing : Enjoy now, or within 3 years from harvest.

in the vineyard : Climate:

Average Temperature: Summer - 22°C, Winter: 13°C

Annual Rainfall: 760 mm

Proximity to ocean: 25 km

Soil:

Hutton, Clovellyl and Sandspruit

Vineyard:

Ten year-old vines planted on southern slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 9 tons per hectare.

about the harvest: The grapes were harvested at 22°-25° Balling.

in the cellar : Reductive methods were applied and the juice was slowly fermented in stainless steel tanks. The wine was matured on the primary lees for 2 months.



Spier Wine Farm

Stellenbosch

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