

## Spier Discover Sauvignon Blanc 2007

The wine shows a classic nose of gooseberries, green peppers and tropical fruit. These aromas follow through to a light- to medium-bodied palate.

Serve with seared tuna steaks in a lemon butter sauce.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Spier Wine Farm

**winemaker :** Anton Swarts and Frans Smit

**wine of origin :** Western Cape

**analysis :** alc : 12.62 % vol   rs : 1.49 g/l   pH : 3.39   ta : 5.19 g/l

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

**pack :** Bottle   **closure :** Cork

**ageing :** Enjoy now or within 2 years of harvest.

**in the vineyard : Climate:**

Average Temperature: Winter 10Â°C; Summer 25Â°C

Annual Rainfall: 550 mm

Proximity to ocean: 150 km

**Soil:**

Alluvial, Silty Dundee, Tukulu and Oak Leaf.

**Vineyard:**

Trellised vines aged 6-12 years planted east/west yielded the grapes for this wine.

The vineyards received supplementary irrigation and produced 10-14 tons per hectare.

**about the harvest:** The grapes were harvested early in the morning.

**in the cellar :** After harvesting the grapes were de-stemmed, lightly crushed and pressed. The juice fermented in stainless steel tanks until dry, and selected tanks blended. Maturation occurred for two months on the primary lees prior to stabilisation and bottling.



### Spier Wine Farm

Stellenbosch

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