

## Spier Discover Sauvignon Blanc 2008

Green in colour with a yellow hue, the wine shows ripe tropical fruit aromas with subtle hints of green pepper and grass. A crisp, well balanced, well structured palate of green and yellow apples delivers a lingering aftertaste.

Serve with homemade pasta with vine-ripened tomato, Danish feta and olive oil sauce.

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

**winery** : Spier Wine Farm

**winemaker** : Anton Swarts

**wine of origin** : Western Cape

**analysis** : alc : 12.62 % vol   rs : 4.5 g/l   pH : 3.39   ta : 5.68 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 10°C; Summer 27°C

Annual rainfall: 650 mm

Proximity to ocean: 80 km

### **Soil**

Alluvial, Hutton and Clovelly

### **Vineyard**

Trellised- and bush vines aged 7 - 13 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 chosen tanks blended. Maturation occurred for two months on the primary lees prior to stabilisation



## Spier Wine Farm

Stellenbosch

021 809 1100

[www.spier.co.za](http://www.spier.co.za)