

Spier Private Collection Sauvignon Blanc 2008

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 fresh mussels in a white wine sauce with a crispy French baguette.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Spier Wine Farm
winemaker : Jacques Erasmus
wine of origin : Coastal Region
analysis : **alc** : 13.49 % vol **rs** : 3.0 g/l **pH** : 3.35 **ta** : 6.4 g/l
type : White **style** : Dry **taste** : Herbaceous
pack : Bottle **closure** : Cork

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

in the vineyard :

Average temperature: Winter 8°/19°C; Summer 14°/27°C

Annual rainfall: 680 mm

Proximity to ocean: 8 - 15 km

Soil: Clovelly, Hutton and Avalon

Viticulture: Trellised vines aged 6-9 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 23° Balling.

in the cellar : Balling. Following moderate skin contact, the juice fermented slowly in stainless steel tanks at 12°C. Chosen yeast strains were used and reductive winemaking methods applied.



Spier Wine Farm

Stellenbosch

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