

## Spier Sauvignon Blanc 2008

Green in colour with a yellow hue, the wine shows fresh tropical fruit aromas with passion fruit, gooseberries and cut grass undertones. Layers of above mentioned fruits follows through on a well-structured and -balanced palate.

Serve with grilled tuna in a lemon caper butter.

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

**winery :** Spier Wine Farm

**winemaker :** Anton Swarts

**wine of origin :** Coastal

**analysis :** alc : 12.82 % vol    rs : 4.5 g/l    pH : 3.33    ta : 5.82 g/l

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

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

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

**in the vineyard : Climate:**

Average Temperature: Summer - 23°C, Winter: 14°C

Annual Rainfall: 720 mm

Proximity to ocean: 20-80 km

**Soil:**

Alluvial, Clovelly and Glenrosa

**Vineyard:**

Trellised vines aged 8 to 11 years yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8-10 tons per hectare.

**about the harvest:** The grapes were harvested at 23°-24° Balling.

**in the cellar :** Slow fermentation took place at 12-15°C in stainless steel tanks. The wine matured on the primary lees for 3-4 months.



### Spier Wine Farm

Stellenbosch

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