

Spier Vintage Selection Sauvignon Blanc/Chardonnay/Viognier 2007

The wine is straw in colour, with rich and abundant fruit on the nose. An attractive leesy palate with ripe apricot lingers on a lively aftertaste. A harmonious wine with beautifully balanced acidity and wood.

Enjoy with flavourful seafood dishes game.

variety : Sauvignon Blanc | 49% Sauvignon Blanc, 30% Chardonnay and 21% Viognier.

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Western Cape

analysis : alc : 13.94 % vol rs : 6.8 g/l pH : 3.20 ta : 6.8 g/l

type : White **style :** Off Dry **body :** Medium **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 3 years of harvest.

in the vineyard : Climate

Proximity to ocean: 15 km

Annual Rainfall: 820 mm

Average Temperature: Summer: 14°C - 29°C / Winter: 8°C - 17°C

Soil

Glen Rosa, Estcourt and Clovelly

Vineyard

Trellised, 5-9 year-old vines planted on southeast-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8 tons per hectare.

about the harvest: Grapes were hand-harvested from chosen vineyard blocks at 23.5° Balling.

in the cellar : The Sauvignon Blanc was fermented in stainless steel tanks, while the Chardonnay and Viognier were barrel-fermented and left on the lees for 8 months. Following blending, the wine was matured in French oak barrels for two months.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za