

Spier Signature Sauvignon Blanc 2009

Green in colour with a yellow hue, the wine shows refreshing aromas and flavours of crisp/fresh tropical fruit, nose with and gooseberries and grassy, with a little bit of basil (herbaceous). Layers of tropical fruit, subliminal figs on the palate. Well structured and balanced.

Enjoy chilled with seafood, lightly flavoured pasta, risotto, fish (salt and freshwater) and sushi.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Spier Wine Farm

winemaker : Anton Swarts

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 3.2 g/l pH : 3.49 ta : 6.41 g/l

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

pack : Bottle **closure :** Cork

ageing : Enjoy now, or within 2 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:

2 - 5 wire Perold Trellised vines, 10 - 15 years old. The vines received supplementary micro irrigation and produced 8-12 tons per hectare.

about the harvest: Grapes were handpicked at 23° - 24° Balling.

in the cellar : After harvesting the grapes were hand-sorted before crushing.

Temperature controlled, slow, fermentation took place at about 12° - 15° B in stainless steel tanks with select yeast strains. The wine was matured on the primary lees for 3-4 months.



Spier Wine Farm

Stellenbosch

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