

Spier Creative Block 2 2009

Pale lemon in colour with a distinct green hue. A full flavoured wine with intense aromas of gooseberries, kiwi fruit and crushed nettle. The palate rewards with mouth-filling flavours of tropical fruit and fresh green characters.

Serve with light meals or seafood, such as mussels, oysters, fish and lobster.

variety : Sauvignon Blanc | 81% Sauvignon Blanc, 19% Semillon

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin :

analysis : alc : 14.0 % vol rs : 2.5 g/l pH : 3.45 ta : 6.6 g/l

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

pack : Bottle **closure :** Screwcap

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

in the vineyard : Vineyard

Trellised vines aged 6 - 9 years yielded the grapes for this wine, at an average of 7 tons per hectare.

Terroir

Coastal Region: Tygerberg and Helderberg

Average Temperature: Winter 9 - 18°C; Summer 14 - 27°C

Annual Rainfall: 680mm

Proximity to Ocean: 8 - 15km

Soil: Clovelly, Hutton, Fernwood and Avalon

Vintage

2009 has delivered what promised to be a great season for White wines. After a long cold and rainy 2008 winter we had a relatively cool January and February that slowed down ripening which was good for flavour accumulation.

about the harvest: Grapes were harvested early in the morning from chosen vineyard blocks at 23.5° Balling.

in the cellar : After 12 hours skin contact, reductive methods were applied and the juice was slowly fermented in stainless steel tanks, with chosen yeast strains, at 12°C. 5% of the Semillon component fermented in new French Oak barrels.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za