

Spier Vintage Selection Sauvignon Blanc 2008

Pale green in hue, the wine is rich with aromas of green figs, grass and tropical fruit. These aromas follow through to a lively, crisp palate with a long herbaceous finish.

Serve with smoked salmon salad in orange balsamic vinaigrette.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Spier Wine Farm

winemaker : Eleonor Visser

wine of origin : Stellenbosch

analysis : alc : 13.49 % vol rs : 3.0 g/l pH : 2.9 ta : 7.0 g/l

type : White **style :** Dry **taste :** Herbaceous

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 3 years of harvest.

in the vineyard : Climate

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

Annual Rainfall: 680 mm

Proximity to Ocean: 8 - 15km

Soil

Clovelly, Hutton and Swartland

Viticulture

Trellised vines aged 5 - 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 for reductive vinification.

in the cellar : The wine resided on the primary lees for 3 months following slow, cold fermentation in stainless steel tanks.

A blend of grapes from the following districts: 68% Stellenbosch, 10% Durbanville and 20% Elgin.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za