

Spier Private Collection Sauvignon Blanc 2009

Pale green in colour with a distinctive green hue. The wine shows attractive aromas of green fig, gooseberries, and crushed nettles. An intense and concentrated palate shows a clean and fresh aftertaste.

Serve with tempura prawns and crisp Spring vegetables; the crispness of the batter is a perfect pair to the minerality of the Sauvignon Blanc, while the vegetables are beautifully matched by the nettle notes in the wine.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Stellenbosch

analysis : alc : 14.47 % vol rs : 1.6 g/l pH : 3.35 ta : 7.3 g/l

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

pack : Bottle **closure** : Cork

Veritas 2010 Wine Awards - Double Gold Medal

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

in the vineyard :

Coastal Region: Tygerberg and Helderberg

Average temperature: Winter 8°/19°C; Summer 14°/27°C

Annual rainfall: 680 mm

Proximity to ocean: 8 - 15 km

Soil: Clovelly, Hutton, Fernwood and Avalon

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

Vintage: The vintage has delivered what promised to be a great season for white wines. A long, cold and rainy winter in 2008 and a relatively cool January and February 2009 slowed down ripening, assisting flavour accumulation.

about the harvest: Grapes were harvested early in the morning from chosen vineyard blocks at 23.8° Balling.

in the cellar : After 12 hours of skin contact, reductive methods were applied and the juice was slowly fermented in stainless steel tanks with chosen yeast strains at 12.5° C. The wine spent 5 months on the primary lees.



Spier Wine Farm

Stellenbosch

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