

## Spier Private Collection Sauvignon Blanc 2010

Pale lemon in color with an distinctive green hue. The wine shows intense green herbal aromas on the nose with subtle flavours of greengage, gooseberry and passion fruit. A concentrated palate with good balance between tropical fruit and green spectrum flavours.

Enjoy with salmon, trout, crayfish or lemon infused roast chicken.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Spier Wine Farm

**winemaker :** Jacques Erasmus

**wine of origin :** Coastal

**analysis :** alc : 13.47 % vol    rs : 3.9 g/l    pH : 3.27    ta : 6.8 g/l

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

**pack :** Bottle    **closure :** Cork

John Platter 2011 : 4 Stars

Decanter Wine Awards 2011 : Bronze

**ageing :** Enjoy now or within 3 years of harvest.

### in the vineyard :

Coastal Region

Average temperature: Winter 9°/18°C; Summer 14°/27°C

Annual rainfall: 680 mm

Proximity to ocean: 7 - 16 km

Soil: Clovelly, Swartland, Oakleaf and Tukul

**about the harvest:** Grapes were harvested early in the morning in 8 kg lug boxes from 2 selected vineyard blocks at 23.8° Balling.

**in the cellar :** After hand sorting the grapes 10 hours skin contact was allowed at 10°C. The grapes were gently pressed and only free run juice was used to settle overnight. Fermentation took place in stainless steel tanks at controlled temperature at 13°C. The wine spent 8 months on its lees before blending. The wine was bottled at the end of September 2010.



## Spier Wine Farm

Stellenbosch

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[www.spier.co.za](http://www.spier.co.za)