

Spier Private Collection Sauvignon Blanc 2010

Pale lemon in color with a 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 Tukululu

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

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