

## Spier Signature Sauvignon Blanc 2010

Green in colour with a yellow hue. Refreshing aromas and flavours of crisp/fresh tropical fruit, Passion fruit, gooseberries, grassy nose with a hint of basil. Tropical fruit, follows through to the palate layered with, subliminal figs. Well structured and balanced.

Enjoy chilled with seafood, lightly flavoured pasta, risotto, fish (salt and freshwater) and sushi.

variety : Sauvignon Blanc | 100% Sauvignon Blanc  
winery : Spier Wine Farm  
winemaker : Anton Swarts  
wine of origin : Western Cape  
analysis : alc : 12.5 % vol rs : 3.38 g/l pH : 3.3 ta : 6.13 g/l  
type : White style : Dry taste : Fruity  
pack : Bottle closure : Cork

ageing : Enjoy now, or within 2 years from harvest.

### in the vineyard : Origin

Grapes sourced from the Overberg, Coastal and Breedekloof areas within the Western Cape.

### Climate:

Average Temperature: Summer: 23°C, Winter: 14°C

Annual Rainfall: 720 mm

Proximity to ocean: 20-80 km

### Soil:

Alluvial, Clovelly and Glenrosa

about the harvest: Grapes were handpicked from selected vineyard blocks, at  $\pm 23.5^{\circ}\text{B}$ .

in the cellar : Hand-sorted before de-stemming and crushing. Fermentation was temperature controlled at  $\pm 12 - 15^{\circ}\text{B}$  in stainless steel tanks, with selected yeast strains. Wine matured on the lees for a minimum of 3 months, before components from the selected vineyard blocks where blended and stabilised prior to bottling.



## Spier Wine Farm

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