

Spier Signature Sauvignon Blanc 2011

Appearance: Pale straw in colour with a greenish hue.

Flavours: Intense aromas of gooseberries, passionfruit, green and yellow peppers, and hints of tropical fruit on the nose. Medium bodied good balance between fruit and acidity on the palate.

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

variety : Sauvignon Blanc | 85% Sauvignon Blanc, 15% Colombard

winery : Spier Wine Farm

winemaker : Anton Swarts

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 3.96 g/l pH : 3.17 ta : 5.67 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Cork

2014 Decanter World Wine Awards - Silver Medal

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

in the vineyard : Background

Spier produces award-winning Private collection wines for special occasions, an everyday premium wine called Signature, and for those looking for something unique Creative Block. Frans K Smit our Flagship wine speaks for itself.

Vineyard / Terroir

The grapes selected for this wine come from various farms (selected blocks) in the Coastal and Breërivier region of the Western Cape. Sunny days, cool nights and refreshing sea breezes in the afternoons ensure our grapes ripen perfectly.

Temperature: Winter 10°C; Summer 26°C

Annual Rainfall: 40mm - 200mm

Proximity to Ocean: 90km

Soil: a variety of soils ranging from deep alluvial, well drained and aerated soils to decomposed granite soils from mountain foothills.

about the harvest: Grapes were harvested from selected vineyard blocks. Trellised vines, 12 - 17 year-old, produced ±8 - 12 tons per hectare. Hand picked at ± 22 - 23.5° Balling.

in the cellar : The grapes were de-stemmed, slightly crushed before pressing, given short skin contact and pressed. Free run juice settles in tank over night. The following morning, the clear (settled) juice is racked from the lees and inoculated with selected yeast strains. Fermentation proceeds at ±12 - 15°C for ±14 days until dry. Short lees contact after fermentation, wine is then racked, and low doses of SO₂ are added. The wine left on the lees for another 3 months to give extra body and elegance. Before bottling, the different components (regions) are blended according to style; the wine is then stabilized, filtered and prepared for bottling. This wine is unoaked.

Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za

