

Spier Creative Block 2 2011

Appearance: Beautifully clear with a distinctive green tinge.

Flavours: Hints of gooseberries, crushed nettle and grapefruit with lively acidity.

Serve with Mediterranean tomato based pasta dishes or lemon based roast chicken.

variety : Sauvignon Blanc | 88% Sauvignon Blanc, 12% Semillon

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 3.0 g/l pH : 3.46 ta : 6.2 g/l

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

pack : Bottle **closure :** Screwcap

2012 Veritas Wine Awards - Silver Medal

Old Mutual Trophy Wine Show 2012 - Silver

International Wine Challenge 2012 - Commended

Decanter World Wine Awards 2012 - Silver Medal

Concours Mondial de Bruxelles 2012 - Silver Medal

Old Mutual Trophy Wine Show 2011 - Best Sauvignon Blanc Semillon Blend

International Wine Challenge 2011 - Silver Medal

in the vineyard : Vineyard

Trellised vines aged 8 - 12 years yielded the grapes for this wine, at an average of 7 tons per hectare.

Terroir

Coastal Region: Tygerberg, Durbanville and Helderberg

Average Temperature: Winter 9 - 18°C; Summer 14 - 27°C

Annual Rainfall: 800mm

Proximity to Ocean: 8 - 15km

Soil: Clovelly, Hutton, Fernwood and Avalon

about the harvest: Grapes were harvested early in the morning in 8kg lug boxes from chosen vineyard blocks at 23.5° Balling.

in the cellar : After hand sorting the grapes, 8 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 12.5°C. The wine spent 5 months on its lees before blending.

Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za

