

Spier Signature Sauvignon Blanc 2012

Pale straw in colour with a greenish hue. Intense aromas of gooseberries, passion fruit, 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 : 13.27 % vol rs : 4.4 g/l pH : 3.43 ta : 5.7 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Climate

Temperature: Winter 10°C; Summer 26°C

Annual Rainfall: 40mm - 200mm

Proximity to Ocean: ~120km

Soil

A variety of soils used ranging from deep alluvial, well drained and aerated soils to decomposed granite soils from mountain foothills.

Viticulture

Trellised and bush vines aged 13-18 years yielded the grapes for this wine. The vines receive supplementary drip irrigation and produced 8-12 tons per hectare. Sunny days, cool nights and refreshing sea breezes in the afternoons ensure our grapes ripen perfectly.

about the harvest: Grapes hand harvested from selected vineyard blocks.

in the cellar : Grapes received at cellar, de-stemmed, slightly crushed before pressing, given short skin contact and pressed. Free run juice settles in tank overnight. The following morning, the clear settled juice, of the individual block selections (some kept separate and some blended) are racked from their lees and inoculated with selected yeast strains. Fermentation is temperature controlled. Only the best tanks are selected for the final preparation of the blend according to the style of the wine. Maturation occurred on the fine lees for another three months to give extra body and elegance, prior preparation for bottling. This wine is not oaked.

Spier Wine Farm

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