

Spier Creative Block 2 2012

Appearance: Beautifully clear with a distinctive green tinge.

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

Serve with light meals or seafood, such as mussels, oysters, fish and lobster.

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

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Coastal

analysis : alc : 13.59 % vol rs : 5.0 g/l pH : 3.27 ta : 5.9 g/l

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

pack : Bottle **closure :** Screwcap

2013 Veritas Wine Awards - Silver

2013 International Wine and Spirit Competition - Silver

2013 Old Mutual Trophy Wine Awards - Bronze

2013 Decanter World Wine Awards - Commended Medal

ageing : Enjoy now or within 3 - 4 years of harvest.

in the vineyard : Vineyard

Trellised vines aged between 10 and 14 years yielded the grapes for this wine, at an average of 8 tons per hectare.

Climate

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

Annual rainfall: 750 mm

Proximity to ocean: 10-20 km

Soil: Clovelly and Oakleaf

about the harvest: Grapes were harvested early morning between 21° and 23° 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 bottling at the end of July 2012.



Spier Wine Farm

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