

Spier Vintage Selection Sauvignon Blanc 2012

Rich aromas of gooseberry, kiwi fruit and grapefruit with some green herbaceous undertones. Fresh grassy flavours on the palate with a long, crisp aftertaste.

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

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Coastal

analysis : alc : 13.17 % vol rs : 2.6 g/l pH : 3.3 ta : 6.5 g/l

type : White **style :** Dry **taste :** Herbaceous

pack : Bottle **closure :** Cork

2013 International Wine and Spirit Competition - Silver

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

in the vineyard : **Origin:** Coastal (Tygerberg and Stellenbosch)

Climate

Temperature: Winter 9°/16°C; Summer 14°/28°C

Proximity to Ocean: 15km

Annual Rainfall: 800 mm

Soil

Clovelly, Avalon, Tukululu

Viticulture

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

about the harvest: Grapes were harvested early morning from chosen vineyard blocks at 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 of 12.5°C. The wine spent 5 months on its lees before bottling in July 2012.



Spier Wine Farm

Stellenbosch

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