

## Spier 21 Gables Sauvignon Blanc 2013

Pale straw with lime rim edges. The wine is bold and aromatic with intense flavours of gooseberries, fig leaves and hints of fresh grassiness. Concentrated and richly textured palate with fresh green finish.

Grilled salmon with roasted beets and Arugula or poached shrimp with creamy Dijon sauce.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Spier Wine Farm

**winemaker :** Jacques Erasmus

**wine of origin :** Durbanville

**analysis :** alc : 13.85 % vol    rs : 2.7 g/l    pH : 3.38    ta : 6.2 g/l

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

**pack :** Bottle    **size :** 750ml    **closure :** Screwcap

2014 Decanter World Wine Awards - Gold Medal

### in the vineyard : Origin

Tygerberg (Durbanville)

### Vineyard and Climate Conditions

A dry-land single vineyard of 14 ha with an age of 15 years yielded the grapes for this wine.

### Terroir / Soil

Soils: Oakleaf and Swartland

South-West facing Vineyards from the cool Tygerberg Hills.

Proximity to ocean 16 km.

**about the harvest:** Grapes were hand-harvested early in the morning in 10kg lug boxes.

The fruit was harvested in three batches from 7 February to 19 February at a yield of 6 tons per hectare.

**in the cellar :** Grapes were pre-cooled before sorting, destemming and crushing. Skin contact was limited to 6 hours and the free run juice drained off to settle overnight before inoculation. The fermentation took place under controlled temperatures between 12° - 14°C. The wine matured for 3 months on the lees before blending and bottling.



## Spier Wine Farm

Stellenbosch

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