

## Spier Creative Block 2 2013

Pale straw with lime green rim. Green apple, ripe kiwi fruit and white peaches on the nose. Green winter melon with an undertow of green asparagus on the palate.

Butter roasted chicken with goats cheese or fish.

**variety :** Sauvignon Blanc | 85% Sauvignon Blanc, 15% Semillon

**winery :** Spier Wine Farm

**winemaker :** Jacques Erasmus

**wine of origin :** Coastal Region

**analysis :** alc : 13.34 % vol    rs : 3.0 g/l    pH : 3.36    ta : 6.3 g/l

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

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

**in the vineyard :**

**Origin**

Coastal (Tygerberg, Stellenbosch and Darling)

**Terroir / Soil**

Soils: Clovelly, Oakleaf and Swartland

Terrior: South and South-West facing vineyards from Helderberg, Tygerberg and Darling.

Proximity to Ocean 9 -20 km

Annual Rainfall: 750 mm

**Vineyards and Climate Conditions**

Four different blocks of vineyard with an age between 12 and 18 years yielded the grapes for this wine. The fruit was harvested in different batches from 7 - 18 February at a yield of 6 tons per hectare.

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

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

**in the cellar :** Pre-cooled, hand sorted, destemmed and crushed. 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 4 months on the lees before blending and bottling.



## Spier Wine Farm

Stellenbosch

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[www.spier.co.za](http://www.spier.co.za)