

Spier Private Collection Sauvignon Blanc 2012

Beautifully clear with a distinctive green tinge, the wine shows an attractive nose of nettle, fig leaves and tropical fruits. The palate is intense and concentrated with a strong thread of minerality. This is followed by gooseberries and kiwi fruit flavours.

Enjoy as a refreshing aperitif or perfect with fresh summer salads or sushi.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Stellenbosch

analysis : alc : 13.71 % vol rs : 3.7 g/l pH : 3.29 ta : 5.7 g/l

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

pack : Bottle **size** : 0 **closure** : Cork

ageing : Enjoy now or within 3 years of harvest.

in the vineyard : Origin: Elim

Climate: Temperature: Winter 9° - 15° C; Summer 12° - 26° C

Annual rainfall: 600mm

Proximity to ocean: 5km

Soil: Koffieklip and Shale

Viticulture: Trellised vines aged between 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 selected vineyard blocks between 21° and 23° Balling.

in the cellar : After hand sorting the grapes, 6 hours skin contact at 10°C was allowed. 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.

Winemakers: Cellar Master: Frans Smit | Winemaker: Jacques Erasmus.



Spier Wine Farm

Stellenbosch

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