

## Spier Private Collection Sauvignon Blanc 2013

Appearance: 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 with summer salads or sushi.

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

**winery** : Spier Wine Farm

**winemaker** : Jacques Erasmus

**wine of origin** : Stellenbosch

**analysis** : alc : 13.66 % vol   rs : 3.20 g/l   pH : 3.35   ta : 6.00 g/l

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

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

**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.



### Spier Wine Farm

Stellenbosch

021 809 1100

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