

Spier Signature Sauvignon Blanc 2013

Pale straw in colour with a greenish hue. Intense aromas of gooseberries, passion fruit, green and yellow peppers, and hints of tropical fruit on the nose. Medium bodied good balance between fruit and acidity on the palate.

Enjoy chilled with seafood, lightly flavoured pasta, risotto, fish and sushi.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Spier Wine Farm

winemaker : Anton Swarts

wine of origin : Western Cape

analysis : alc : 13.11 % vol rs : 3.7 g/l pH : 3.21 ta : 6.1 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : Terroir

A variety of soils used ranging from deep alluvial, well drained and aerated soils to decomposed granite soils from mountain foothills.

Vineyard and Climate Conditions

Trellised and bush vines aged 14-19 years yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 8-12 tons per hectare. Sunny days, cool nights and refreshing sea breezes ensure perfectly ripened grapes.

Temperature: winter 10°C; summer 26°C

Annual rainfall: 40mm - 200mm

Proximity to ocean: ≤120km

about the harvest: Grapes hand harvested from selected vineyard blocks.

in the cellar : Grapes received at cellar, de-stemmed, slightly crushed before pressing, given short skin contact and pressed. Free run juice settles in tank overnight. The following morning, the clear settled juice, of the individual block selections (some kept separate and some blended) are racked from their lees and inoculated with selected yeast strains. Fermentation is temperature controlled. Only the best tanks are selected for the final preparation of the blend according to the style of the wine. Maturation occurred on the fine lees for another three months to give extra body and elegance, prior preparation for bottling. This wine is not oaked.



Spier Wine Farm

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