

Spier 21 Gables Sauvignon Blanc 2014

Appearance: Pale straw with lime rim edges.

Taste: The wine is bold and aromatic with intense flavours of gooseberries, green fig leaves and hints of fresh grassiness. It is concentrated and richly textured, and offers a palate with a 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 : 14.21 % vol rs : 3.1 g/l pH : 3.57 ta : 6.0 g/l

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

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

in the vineyard : Origin

Tygerberg (Durbanville)

Vineyard and Climate Conditions

A dry-land, single vineyard, 16 years of age, 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: The best fruits of this specific vineyard were harvested at 23 °C at a yield of 6 tons per hectare.

Grapes were hand-harvested early in the morning in lug boxes of 10 kg each.

in the cellar : It was pre-cooled before hand-sorted, destemmed and crushed. Skin contact was limited to 6 hours and the free run juice drained off to settle overnight before inoculated with a selected yeast strain. Fermentation took place under controlled temperatures between 12–14°C. The wine matured for 6 months on the lees before it was bottled.



Spier Wine Farm

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