

## 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

Stellenbosch

021 809 1100

www.spier.co.za