

## Spier Creative Block 2 2014

Pale Straw with lime green edges. Ripe kiwi fruit and white peaches on the nose with a strong intense green grassy undertone. Perfumed green winter melon, full plated wine with an undertow of green asparagus.

Butter roasted free range chicken with seasoned goats cheese under the skin, batter SASSI-friendly fish nuggets with anchovy mayonnaise.

**variety** : Sauvignon Blanc | 87% Sauvignon Blanc, 13% Semillon

**winery** : Spier Wine Farm

**winemaker** : Jacques Erasmus

**wine of origin** : Coastal Region

**analysis** : alc : 13.69 % vol   rs : 3.20 g/l   pH : 3.47   ta : 6.20 g/l

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

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

### in the vineyard :

#### Origin

Coastal (Darling, Stellenbosch and Tygerberg)

#### Terroir / Soil

Soils: Clovelly, Oakleaf and Swartland

Terrior: South-West facing Vineyards from the cool Tergerberg, Helderberg and Darling Proximity to ocean 9 - 14 km.

#### Vineyards and Climate Conditions

Four different blocks of vineyard with an age between 12 and 18 years yielded the grapes for this wine. The fruit was harvested in different batches from 14 February to 27 February at a yield of 8 - 10 tons per hectare.

**about the harvest**: Grapes were hand-harvested early in the morning in 10kg lug boxes.

**in the cellar** : Pre-cooled before hand sorting, destemming and crushing. Skin contact was limited to 6 hours and the free run juice drained off to settle overnight before inoculation with a selected yeast strains . The fermentation took place under controlled temperatures between 12 – 14 °C. The wine matured for 6 months on the lees before bottling.



## Spier Wine Farm

Stellenbosch

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[www.spier.co.za](http://www.spier.co.za)