

Spier Signature Sauvignon Blanc 2015

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, pasta and sushi.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 4.40 g/l pH : 3.43 ta : 5.70 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. Grapes procured from the Coastal, Overberg and Bredekloof region within the Western Cape.

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 were received at the cellar, de-stemmed and crushed. It was given short skin contact and then pressed. Clear settled juice was racked from their lees and inoculated with selected yeast strains. Temperature controlled fermentation took place. 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.



Spier Wine Farm

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