

## Spier 21 Gables Sauvignon Blanc 2016

Appearance: Pale straw with lime rim edges.

Taste: Fresh grassiness with bell pepper, jalapeno, green fig leaves and gooseberry. Concentrated and richly textured, palate with fresh green finish.

White meats like lobster, pork belly and chicken served with a medley of spring-summer vegetables like artichoke hearts and asparagus.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Spier Wine Farm

**winemaker** : Jacques Erasmus

**wine of origin** : Durbanville

**analysis** : alc : 14.15 % vol   rs : 3.6 g/l   pH : 3.40   ta : 6.4 g/l

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

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

**in the vineyard** : Origin: Coastal Region – specifically from a small section of a south-west facing vineyard in the cool Tygerberg Hills.

Terroir / Soil: Rich Oakleaf and Swartland soils only 16km from the ocean. The cooling effect of the sea breezes in summer takes the edge off the heat, giving the berries a longer ripening period.

**about the harvest**: A Dryland - Single Vineyard with an age of 18 years yielded the grapes for this wine. The best fruit of this specific vineyard was harvested between 23°B and 24°B at a yield of 8 tons per hectare.

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

**in the cellar** : Grapes were 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 strain. 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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