

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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