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Spier Vintage Selection Sauvignon Blanc 2017

Pale straw with lime green rim. Rich aromas of gooseberry, kiwi fruit and grapefruit with some green herbaceous undertones. Fresh grassy flavours on the palate with a long, crisp aftertaste.

Serve with seafood particularly mussels, oysters and lobster.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Spier Wine Farm
winemaker : Jacques Erasmus
wine of origin : Coastal Region
analysis : **alc :** 13.14 % vol **rs :** 4.4 g/l **pH :** 3.26 **ta :** 6.7 g/l
type : White **style :** Dry **taste :** Herbaceous
pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard :

Origin
Coastal (Tygerberg and Stellenbosch)

Terroir / Soil
Clovelly, Avalon and Tukulu

Vineyard and Climate Conditions
Trellised vines aged between 10 and 14 years yielded the grapes for this wine, at an average of 8 tons per hectare.
Temperature: Winter: 9/16°C, Summer 14/28°C
Proximity to ocean: 15km
Annual Rainfall: 800mm

about the harvest: Grapes were harvested early morning from selected vineyard blocks at 23° Balling.

in the cellar : After hand sorting the grapes, 8 hours skin contact was allowed at 10°C. The grapes were gently pressed and only free run juice was used to settle overnight. Fermentation took place in stainless steel tanks at controlled temperature of 12.5°C. The wine spent five months on its lees before bottling in July 2012.

Spier Wine Farm

Stellenbosch
021 809 1100
www.spier.co.za