

## Spier Creative Block 2 2019

Pale straw in colour with hints of lime on the edge. Gooseberries, limes and subtle cassis reveal its tropical character, while underlying notes of fynbos and a touch of white asparagus deliver serious depth. The palate is young and tropical, leading to a long, mineral tail that is tight and structured.

Butter roasted free range chicken with seasoned goat's cheese under the skin or batter SASSI-friendly fish nuggets with anchovy mayonnaise.

**variety :** Sauvignon Blanc | 86% Sauvignon Blanc, 14% Semillon

**winery :** Spier Wine Farm

**winemaker :** Jacques Erasmus

**wine of origin :** Western Cape

**analysis :** alc : 13.53 % vol rs : 2.8 g/l pH : 3.56 ta : 6.2 g/l

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

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

2019 Veritas Awards: Double Gold

### in the vineyard :

Soils: Clovelly, Oakleaf and Swartland

Southwest-facing vineyards in the cool, coastal Tygerberg, Helderberg and Darling regions

Proximity to ocean: 9 – 14 km

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 over a period of two weeks at a yield of 8 to 10 tonnes 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

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