

## Spier Signature Sauvignon Blanc 2019

Appearance: Pale straw in colour with a greenish hue.

Intense aromas of gooseberries, passion fruit, green fig with some green bell pepper under tone on the nose. The palate is fresh and mouth-watering with a well-balanced acidity.

Serve well-chilled with a lunch of smoked chicken salad; smoked trout with dill mayonnaise; tuna Carpaccio; or Squid Ink Pasta with chilli and garlic.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Spier Wine Farm

**winemaker :** Anton Swarts

**wine of origin :** Western Cape

**analysis :** alc : 13.19 % vol    rs : 4.20 g/l    pH : 3.47    ta : 5.60 g/l

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

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

### in the vineyard : Terroir

Vineyards are mainly planted along the coastal zone and toward certain inland areas of the Western Cape Province of South Africa. Mainly Malmesbury shale and Cape granite soils.

Trellised vines with an average age of between 12 and 18 years. Mediterranean climate, but the cooling effect of prevailing winds and breezes from the nearby oceans bring the average temperatures down. The vines received supplementary irrigation and produced between 10 to 14 tons per hectare.

**about the harvest:** The grapes are machine-harvested early in the morning while its still cool and the grapes temperatures are low.

### in the cellar :

We work reductively and minimise oxidation to protect the flavours in the juice. Grapes were gently pressed, and only the best juice fermented in stainless steel tanks. After fermentation, the wine spent 4 months on lees to bring complexity, before clarification and bottling.



## Spier Wine Farm

Stellenbosch

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[www.spier.co.za](http://www.spier.co.za)