

Spier Signature Sauvignon Blanc 2020

Appearance: Pale straw in colour with a greenish hue.

Palate: Intense aromas of gooseberries, passion fruit and green fig, with green bell pepper undertones. The palate is fresh and mouth-watering with a well-balanced acidity.

Enjoy chilled with seafood, pasta, sushi or on its own.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Western Cape

analysis : **alc** : 12.68 % vol **rs** : 4.5 g/l **pH** : 3.44 **ta** : 6.1 g/l

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

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

Michelangelo International Wine and Spirit Awards 2020 - Gold

in the vineyard : Terroir

Mainly Malmesbury shale and Cape granite soils. Vineyards are planted along the coastal zone and towards certain inland areas of the Western Cape.

Trellised vines aged between 13 and 19 years received supplementary irrigation and produced 10 to 14 tonnes per hectare. Mediterranean climate, with the temperatures lowered by the cooling effect of prevailing winds and sea breezes.

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 :

In the cellar, we worked reductively, minimising oxidation to protect flavours. Grapes were gently pressed and only the best juice was fermented in stainless-steel tanks. After fermentation, the wine spent a few months on lees to bring complexity, before clarification and bottling.



Spier Wine Farm

Stellenbosch

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