

## Spier Creative Block 2 2023

Aromas of gooseberry, lime and white peach are most prominent on the nose; with subtle hints of fynbos. The palate offers blackcurrant leaf and a touch of fresh elderflower and passion fruit, ending on a long and structured mineral finish.

Seared salmon or rainbow trout with fennel and lemon jus or steamed west coast mussel pot with creamy tarragon soup

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

**winery** : Spier Wine Farm

**winemaker** : Johan Jordaan

**wine of origin** : Coastal Region

**analysis** : alc : 13.72 % vol   rs : 1.6 g/l   pH : 3.47   ta : 5.8 g/l

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

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

**in the vineyard** : The vines are grown in a combination of Oakleaf, Clovelly and Glenrosa soils. Located just 15km from the coast, the vineyard benefits from a cooling Atlantic Ocean breeze that gives the berries a longer hang time, encouraging slow ripening. These conditions create concentrated grapes with intense flavours

### about the harvest:

The fruit was harvest in the early hours of the morning to retain freshness and acidity.

**in the cellar** : Skin contact was limited to six hours and the free-run juice drained off to settle overnight before inoculation with carefully selected yeast strains. The fermentation took place in stainless steel tanks under controlled temperatures between 12° and 14°C. A small portion of the Sémillon was fermented in French oak barrels to add complexity to the wine. The wine matured for 3.5 months on the lees before bottling.



## Spier Wine Farm

Stellenbosch

021 809 1100

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