

Spier Good Natured Organic Sauvignon Blanc 2024

This wine has been organically crafted to live up to the high standards for which Spier is known. It is full of typical yet refined aromas of the Sauvignon Blanc grape variety, with abundant grapefruit, litchi and gooseberries. The palate is lively, with well-balanced acidity, and the finish is crisp, pure and refreshing.

Appearance: Pale yellow with lime green rim.

This would perfectly match zesty fish, chicken salads or goat's cheese.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Spier Wine Farm

winemaker : Tania Kleintjes

wine of origin : Western Cape

analysis : alc : 12.88 % vol rs : 2.4 g/l pH : 3.38 ta : 6.0 g/l

type : White **style** : Dry **body** : Light **taste** : Fruity **organic** **vegetarian**

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

Good Natured Organic Sauvignon Blanc is proof that the less we meddle with nature, the better it gets. This certified organic white was crafted with minimal interference using grapes grown without artificial pesticides or fertilisers. Enjoy this sophisticated yet unfussy star as a solo act: on its own by a sun-drenched pool. Each Good Natured wine has been organically crafted to live up to the high standards for which Spier is known.

in the vineyard : From terroir unfettered by artificial pesticides, fungicides and fertilisers. The organically grown Sauvignon Blanc grapes grow in two vineyard blocks, four and six years in age and planted in rich lime Karoo soils in an area called Lutzville. Situated 10 km from the Atlantic coast, the vineyards enjoy moderate day temperatures with cool nights and receive an annual rainfall of approximately 150 mm.

about the harvest: The grapes were harvested at night to help maintain freshness and prevent oxidation

in the cellar : The cooled grapes were de-stemmed, slightly crushed, and lightly pressed in the cellar. This cool climate grape's natural acidity levels were respected, with no additional acidity added throughout the winemaking process. The juice was fermented in temperature-controlled stainless-steel tanks. Maturation occurred on the gross lees for four months prior to bottling to give the wine extra elegance, flavour, and freshness.



Spier Wine Farm

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