

## Spier Signature Sauvignon Blanc 2024

Intense tropical fruit aromas with passion fruit and green fig. The palate is full, fresh and mouth-watering with a well-balanced acidity.

Appearance: Pale straw with a delicate green hue.

Lively and refreshing, this is immensely appealing, whether as an apéritif or served with seafood, vegetable, or lighter chicken dishes.

**variety** : Sauvignon Blanc | Sauvignon Blanc

**winery** : Spier Wine Farm

**winemaker** : Anthony Kock

**wine of origin** : Western Cape

**analysis** : alc : 13.0 % vol   rs : 4.8 g/l   pH : 3.20   ta : 6.8 g/l

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

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

"Spier Signature wines capture in a glass what Spier does best: making quality wines that are true to each grape variety's unique flavour. Every time."

**in the vineyard** : The vines for this wine were grown in a combination of Malmesbury Shale and Cape Granite soils along the coastal zone and towards some inland regions. The trellised vines were aged between 11 and 20 years, with some dryland farmed and others receiving supplementary irrigation, producing 10 to 15 tons per hectare of grapes during harvest. The cooling effect of prevailing winds and sea breezes offset the warm Mediterranean climate

**about the harvest**: The grapes were machine-harvested in the cool, early morning.

**in the cellar** : The grapes were gently pressed in the cellar. Only the best juice was fermented in stainless-steel tanks. After fermentation, the wine spent a few months on the lees to encourage complexity before clarification and bottling. Reductive winemaking techniques minimised oxidation to protect flavours



### Spier Wine Farm

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