

Spier Sauvignon Blanc 2002

The wine is pale green in colour with asparagus, green pepper and herbaceous tones on the nose. A full-bodied wine with excellent balance between the sugar and acidity. Serve with seafood dishes and cheese.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery :
winemaker : Frans Smit
wine of origin : Stellenbosch
analysis : alc : 13.7 % vol rs : 2.3 g/l pH : 2.90 ta : 6.8 g/l
type : 0
pack : Bottle size : 0 closure : 0

Veritas 2002 - Bronze

ageing : Enjoy now, or within 2 years from harvest.

in the vineyard : Climate: Average temperature - Summer 23.5Â°C, Winter 10Â°C
Annual rainfall: 650 mm
Proximity to ocean: 20 km
Soil: Hutton and Clovelly

Trellised vines planted in north/south directions yielded the grapes for this wine. The vines received supplementary irrigation and produced 7 tons per hectare.

about the harvest: The grapes were harvested at 22Â° Balling the end of January.

in the cellar : The juice was slowly fermented in stainless steel tanks for 6 weeks at 12Â° Celsius.

Production: 6 500 cases

