

SPIER SIGNATURE | SAUVIGNON BLANC

2020

TASTING NOTE:

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.

SERVE WITH:

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

APPEARANCE:

Pale straw in colour with a greenish hue.

ANALYSIS:

Alc: 12.68 % vol TA: 6.1 g/L
RS: 4.5 g/L pH: 3.44

WINEMAKER:

Jacques Erasmus

ORIGIN:

Western Cape

TERROIR / SOIL:

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

VINEYARD AND CLIMATE CONDITIONS:

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.

WINEMAKING:

The grapes were machine-harvested early in the morning while it was still cool and the grape temperatures were low. 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.



EST. 1692 Spier | SIGNATURE COLLECTION