

# SPIER CANNED | SAUVIGNON BLANC

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## 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: 13.0 % vol      TA: 6.5 g/L  
RS: 4.5 g/L          pH: 3.30

### WINEMAKER:

Jacques Erasmus

### ORIGIN:

Coastal zone and certain inland areas of the Western Cape.

### TERROIR / SOIL:

Mainly Malmesbury shale and Cape granite soils.

### VINEYARD AND CLIMATE CONDITIONS:

Trellised vines with an average age of between 13 and 19 years. Although the climate is Mediterranean, the cooling effect of ocean breezes brings average temperatures down. The vines received supplementary irrigation and produced 10 to 14 tonnes per hectare.

### 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 4 months on lees to bring complexity, before clarification and bottling.

