

SPIER SEAWARD | SAUVIGNON BLANC

2023

TASTING NOTE:

The nose displays fresh green figs, blackcurrant, and ripe tropical fruit with hints of citrus, whilst a sea-salt twist lingers on the palate.

SERVE WITH:

Serve chilled with fresh seafood, salads, or roast chicken.

APPEARANCE:

Lemon-lime colour.

ANALYSIS:

Alc: 13.69 % vol TA: 6.1 g/L
RS: 2.9 g/L pH: 3.38

WINEMAKER:

Anthony Kock

ORIGIN:

Coastal Region

VINEYARD AND CLIMATE CONDITIONS:

The vines are grown along the Atlantic coastline having an average age of 15 years. Enjoying perfect conditions with prevailing sea breezes produces a more refined style of Sauvignon Blanc.

WINEMAKING:

For the 2023 vintage, the grapes were harvested at optimum ripeness (between 21° and 23° Balling) in the early morning. Skin contact was allowed for four hours at 10°C, and only gravity-drained free-run juice was used for temperature-controlled fermentation in stainless-steel tanks. The wine matured on its lees for four months. The result is a wine with a wonderful cleansing purity about it.



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SOCIAL AND ENVIRONMENTAL CHANGE.

