

SPIER SIGNATURE | SAUVIGNON BLANC

2023

TASTING NOTE:

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

SERVE WITH:

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

APPEARANCE:

Pale straw with a delicate green hue.

ANALYSIS:

Alc: 13.5 % vol TA: 5.8 g/L
RS: 3.3 g/L pH: 3.43

WINEMAKER:

Anthony Kock

ORIGIN:

Western Cape

SOIL & TERROIR:

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.

WINEMAKING:

The grapes were machine-harvested in the cool, early morning and 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



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