

1692  
Spier

## SPIER 21 GABLES SAUVIGNON BLANC 2019

### WINEMAKER:

Jacques Erasmus

### ORIGIN:

Cape Town

### TERROIR / SOIL:

Soils: Rich Oakleaf and Swartland

Proximity to ocean: 16 km

The cooling effect of the sea breezes moderates the heat, giving the berries a longer hang time on the vine. This heightens phenolic concentration in the grape skins, ultimately enhancing flavour.

### VINEYARD AND CLIMATE CONDITIONS:

A 14-hectare vineyard on the cool south-west facing Tygerberg Hills in the Cape Town region is its place of origin. The vineyards are dryland and normally receive about 475 mm rain per year. Specifically, we harvested from a small section at the bottom of a slope, where deeper, richer soils offer equally deep, rich extraction of flavour.

### WINEMAKING:

Only the best bunches were hand-harvested early in the morning in 10kg lug boxes and pre-cooled before hand-sorting, de-stemming and crushing. Skin contact was limited to six hours and the free-run juice drained off to settle overnight before inoculation with a selected yeast strain. The fermentation took place under controlled temperatures between 12° and 14°C. The wine matured for six months on the lees before bottling.

### ANALYSIS:

Alc	14.03% vol	pH	3.42
RS	4.3 g/L	TA	7.1 g/L

### APPEARANCE:

Pale straw with lime rim edges.

### TASTING NOTE:

Fresh grassiness with bell pepper, passion fruit, green fig leaves and gooseberry. The palate is concentrated and richly textured with a fresh, green finish.

### SERVE WITH:

White meats such as lobster, pork belly and chicken with artichoke hearts and asparagus.

