

# SPIER SEAWARD | SAUVIGNON BLANC

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## 2022

### TASTING NOTE:

The vines for the Seaward Sauvignon Blanc are grown along east-facing, deep Oakleaf and Clovelly soils on the Tygerberg Hills, just a stone's throw from the coast. The result is a wine with a wonderful cleansing purity about it. The nose displays green figs, blackcurrant and ripe tropical fruit, whilst a sea-salt twist lingers on the lively finish.

### SERVE WITH:

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

### APPEARANCE:

Lemon-lime colour.

### ANALYSIS:

Alc: 13.59 % vol      TA: 5.9 g/L  
RS: 2.0 g/L              pH: 3.39

### WINEMAKER:

Anthony Kock

### ORIGIN:

Coastal Region

### VINEYARD AND CLIMATE CONDITIONS:

The vines for the Seaward Sauvignon Blanc are grown along east-facing, deep Oakleaf and Clovelly soils on the Tygerberg Hills, just a stone's throw from the coast. Here, the dryland, trellised vines are an average age of 15 years, enjoying perfect conditions for producing a more refined style of Sauvignon Blanc.

### WINEMAKING:

For the 2022 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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EMPOWER OUR COMMUNITIES TO MAKE POSITIVE  
SOCIAL AND ENVIRONMENTAL CHANGE.

