



Spioenkop Wines

From the very beginning, it was our crucial goal to create the perfect grapes on Spioenkop that are unique and fit in the style of wine that was already in my head ...

Spioenkop "1900" Sauvignon Blanc 2016

Grapes	100 % Sauvignon Blanc - Lyre system
Aspect	South East - East
Altitude	between 250 m and 300 m
Distance from the sea	11 km
Soil type	shale & ferricrete soil
Rootstock	R 110-14
Age of the vines	9 years
Trellising	Lyre system
Pruning	2 buds
Harvest date	between the 4 th and 14 th of February 2016
Winemaking record	Hand-picked grapes in small 18 kg crates, overnight in the cool store (3°C) and then destemmed and slightly crushed. Every region or block has his own stainless steel tank and own treatment. Long juice extraction/skin-contact in a red fermenter after which the grape skins were slowly pressed in a stainless steel basket press (JLB 5). After 2 days of settling, the juice fermented between 11 and 14°C for 20 days with a combination of neutral and spontaneous yeast.
Maturation prior to release	6 months on its natural fine lees
Bottling	the 14 th of October 2016
Wine analysis	Alcohol 13,98 % Total acid 6.30 g/l pH 3.14 g/l Residual sugar 2.00 g/l
Cellaring potential	5 - 8 years
Winemakers comments	The wine has a light straw-yellow colour with a green brilliance; a complex, subtle nose of fern, hay, gooseberry and herbaceous layers, supported by a touch of our typical Spioenkop minerality. The palate is creamy and perfectly in balance. This wine gives you a full texture in the beginning and ends with a fine dose of minerality that gives the wine a long aftertaste and charm. A great food wine!
Recommended food pairing	Shellfish, grilled lobster, roasted fish dishes, cold meat platters or feta.