

SPIER 21 GABLES | SAUVIGNON BLANC

2020

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 langoustines, pork belly and chicken with artichoke hearts and asparagus.

APPEARANCE:

Pale straw with lime rim edges.

ANALYSIS:

Alc: 13.61 % vol TA: 6.4 g/L

RS: 4.1 g/L pH: 3.21

WINEMAKER:

Jacques Erasmus

ORIGIN:

Cape Town

TERROIR / SOIL:

Soils: Decomposed granite

Proximity to ocean: 16km

Cooling sea breezes moderate 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:

Two vineyards planted on the slopes of the Tygerberg Hills facing the cold Atlantic Ocean yielded the grapes for this amazing wine. The vineyards are dryland farmed and the climate is maritime with cold breezes from the Atlantic that cool down the vineyards in the ripening season.

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.



21 Gables