

SPIER BLUE WATER BAY | SAUVIGNON BLANC

2024

TASTING NOTE:

The nose displays fresh green figs, blackcurrant, and ripe tropical fruit with hints of citrus, whilst a sea-salt twist lingers on the palate.

SERVE WITH:

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

APPEARANCE:

Lemon-lime colour.

ANALYSIS:

Alc: 13.31 % vol TA: 6.0 g/L

RS: 2.4 g/L pH: 3.37

WINEMAKER:

Anthony Kock

ORIGIN:

Coastal Region

TERROIR / SOIL:

The vines are grown along the Atlantic coastline having an average age of 15 years in predominantly weathered granite soils. Enjoying perfect conditions with prevailing sea breezes produces a more refined style of Sauvignon Blanc.

WINEMAKING:

For the 2024 vintage, the grapes were harvested at optimum ripeness (between 21.2° and 23.1° Balling) in the early morning. Skin contact was allowed for between four to ten 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 3 months, resulting in a wine with a well-balanced mouthfeel, linear purity of fruit and a saline finish.



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AWARDS

1692
Spier