

# SPIER CANNED | SAUVIGNON BLANC

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**2024**

**TASTING NOTE:**

Intense gooseberry, tropical fruit and green fig aromas, with black current leaf undertones. The palate is full, fresh and mouth-watering with a well-balanced acidity.

**SERVE WITH:**

Lively and refreshing, whether as an apéritif or served with seafood, pasta or sushi.

**APPEARANCE:**

Pale straw with a greenish hue.

**ANALYSIS:**

Alc: 13 % vol	TA: 5.7 g/L
RS: 3.8 g/L	pH: 3.37

**WINEMAKER:**

Anthony Kock

**ORIGIN:**

Coastal Region Western Cape

**TERROIR / SOIL:**

The vines for this wine were grown in a combination of Malmesbury Shale and Cape Granite soils along the coastal zone and towards some inland regions. The trellised vines received supplementary irrigation, producing 10 to 14 tonnes per hectare of grapes during harvest. The cooling effect of prevailing winds and sea breezes offset the warm Mediterranean climate

**WINEMAKING:**

The grapes were machine-harvested in the cool, early morning and gently pressed in the cellar. Only the best juice was fermented in stainless-steel tanks. After fermentation, the wine spent a few months on the lees to encourage complexity before clarification and bottling. Reductive winemaking techniques minimised oxidation to protect flavours.



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1692  
*Spier*