



# SPIOENKOP WINES

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

## "1900" Sauvignon Blanc 2011

Grapes	92 % Sauvignon Blanc - 8 % Semillon (Elgin)
Aspect	South East (SE) - East
Altitude	Between 250 m and 300 m
Soil type	Sandstone, shale and light clay soils
Rootstock	Ruggeri, 110-14 and R99
Age of the vines	6 - 16 years
Trellising	7 strand hedge
Pruning	2 buds
Harvest date	the 14 <sup>th</sup> and 17 <sup>th</sup> of February 2011 & the 6 <sup>th</sup> and 14 <sup>th</sup> of March 2011
Winemaking record	Hand-picked grapes in small 18kg boxes, one night in the cool store (3°C) and than destemmed and slightly crushed. Every region or block has his own stainless steel tank and own treatment. Two days juice extraction/skin contact in red fermentor; the grape-skins were slowly pressed in a stainless steel basket press (JLB 5). After 2 days of settlement, the juice fermented between 11°C and 14°C with a mix of neutral and spontaneous yeast and that for 15 days.
Maturation prior to release	6 months on his nature fine lees
Bottling	the 26 <sup>th</sup> of August 2011
Wine analysis	alcohol 13,60 % total acid 6,30 g/l PH 3,37 residual sugar 1,80 g/l
Cellaring potential	3 years
Winemakers comments	Due to the percentage of Semillon in this 2012 SB, the wine has a somewhat bigger structure than the previous 2010 vintage. The wine has a light straw-yellow colour with a green brilliance; a complex, subtle nose of fern, hay, gooseberry and mango, supported by a fine minerality. After shaking, there is ripe lemon as well as passion fruit in the smell, with a hint of pineapple. In the mouth, you can experience a beautiful elegant acidity and a palate that is 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, feta and couscous salads.