



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...

Spioenkop Sauvignon Blanc 2011

Grapes	Sauvignon Blanc Clone 161 & 317	
Aspect	South East (SE) - South (S)	
Altitude	265 m - 300 m	
Distance from the sea	12 km	
Soil type	Table Mountain Sandstone / Shale / Clay	
Rootstock	Ruggeri - R101	
Age of the vines	6 year	
Trellising	7 strand hedge	
Pruning	2 buds	
Harvest date	Between the 28 th of February and 3 March 2011	
Winemaking record	Hand-picked grapes in small 18kg boxes, one night in the cool store (3°C) and then destemmed and slightly crushed. 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 at 12°C with a mix of neutral yeast and that for 15 days.	
Maturation prior to release	7 months on his nature fine lees and stirring every week	
Bottling	the 6 th of September 2011	
Wine analysis	alcohol	13 %
	total acid	6,29 g/l
	PH	3,14
	residual sugar	1,57 g/l
Cellaring potential	3 years	
Winemakers comments	Brilliant crystal colour with a fine green nuance, flintiness, pear and a mélange of white currants, tropical notes and subtle herbal aromas. This wine has more minerality and complexity than just a fruit driven style of Sauvignon Blanc. The structure is beautiful in balance and has a smoothly texture that gives the wine a long length and charm.	
Recommended food pairing	Shellfish, lobster and fine salads with a certain freshness	