

SPIER GOOD NATURED | ORGANIC SAUVIGNON BLANC

2023

TASTING NOTE:

Each Good Natured wine has been organically crafted to live up to the high standards for which Spier is known. This wine is full of typical yet refined aromas of the Sauvignon Blanc grape variety, with abundant grapefruit, litchi and gooseberries. The palate is lively, with well-balanced acidity. The finish is crisp, pure and refreshing.

SERVE WITH:

This would perfectly match zesty fish, chicken salads or goat's cheese.

APPEARANCE:

Pale yellow with lime green rim.

ANALYSIS:

Alc: 13.39 % vol	TA: 6.1 g/L
RS: 2.4 g/L	pH: 3.43

WINEMAKER:

Tania Kleintjes

ORIGIN:

Coastal Region

TERROIR / SOIL:

From terroir unfettered by artificial pesticides, fungicides and fertilisers. The organically grown Sauvignon Blanc grapes grow in two vineyard blocks, four and six years in age and planted in rich lime Karoo soils in an area called Lutzville. Situated 10 km from the Atlantic coast, the vineyards enjoy moderate day temperatures with cool nights and receive an annual rainfall of approximately 150 mm.

WINEMAKING:

The grapes were harvested at night to help maintain freshness and prevent oxidation. The cooled grapes were de-stemmed, slightly crushed, and lightly pressed in the cellar. This cool climate grape's natural acidity levels were respected, with no additional acidity added throughout the winemaking process. The juice was fermented in temperature-controlled stainless-steel tanks. Maturation occurred on the gross lees for four months prior to bottling to give the wine extra elegance, flavour, and freshness.



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SOCIAL AND ENVIRONMENTAL CHANGE.



1692
Spier