

Spier Creative Block 3 2007

Deep red in colour with youthful ruby rim. The wine shows fragrant aromas of violets, mulberry, sweet fruits, spice and toast. The rich and creamy palate delivers forward mulberry flavours with subtle vanilla and chocolate and a lingering aftertaste.

Serve with spicy Moroccan lamb on a bed of fragrant rice, to pair with the spiciness of the Shiraz and the opulent fragrance of the Viognier.

variety : Shiraz | 93% Shiraz, 4% Mourvèdre, 3% Viognier

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Coastal

analysis : alc : 14.56 % vol rs : 2.8 g/l pH : 3.56 ta : 5.8 g/l

type : Red **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

International Wine Challenge 2010: Silver Medal

ageing : Enjoy within 2 - 8 years of harvest.

in the vineyard : Vineyard

Trellised, 11 year-old vines planted on southwest-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8 tons per hectare.

Terroir

Coastal Region

Average Temperature: Winter 9°C - 19°C; Summer 14°C - 29°C

Annual Rainfall: 790 mm

Proximity to Ocean: 35 km

Soil: Clovelly and Glen Rosa

Vintage

A cold winter and favourable climate in 2006 set the scene for a very healthy season. Harvest was protracted, although the first of the cultivars ripened early on.

about the harvest: Grapes were hand-harvested from chosen vineyard blocks at 26.3° Balling

in the cellar : The juice fermented in stainless steel tanks and open oak barrels at 25°C for 7 days. Malolactic fermentation took place in 300 litre-capacity oak barrels, 60% of which were new. Maturation occurred in French and American oak for 14-16 months.

Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za

