

Spier Creative Block 5 2007

The wine shows a rich combination of juicy plum, spicy black olive and black cherries on the nose. Ripe cherries and plum show on a richly rewarding palate, with subtle oak-derived flavours of cinnamon and cloves.

Serve with braised lamb shanks in roasted plum sauce on baked butternut mash.

variety : Shiraz | 23% Merlot, 31% Cabernet Sauvignon, 18% Malbec, 14% Cabernet Franc, 14% Petit Verdot

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Coastal

analysis : **alc** : 14.5 % vol **rs** : 3.3 g/l **pH** : 3.62 **ta** : 5.3 g/l

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

pack : Bottle **closure** : Cork

Veritas 2010 Wine Awards - Double Gold Medal

International Wine Challenge 2010: Silver Medal

ageing : Enjoy now or within 7 - 12 years of harvest.

in the vineyard : Vineyard

Trellised, 10 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 Hutton

Vintage

Exceptional wines were made from 2007 vintage. Cold winter and favourable climatic conditions of 2006 set the scene for a very healthy season. Harvest was long and drawn out with early cult ripening very early. Heat waves during Feb could also be problematic, depends on your picking date.

about the harvest: Grapes were hand-harvested from chosen vineyard blocks at 224.7° Balling.

in the cellar : Fermentation took place in stainless steel tanks and malolactic fermentation in oak barrels. The Malbec matured in a combination of French- and American oak, while the Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot matured in French oak. The oak blend comprised of 60% new oak, 20% second-fill and 20% third-fill, at 300 litres in size. The maturation period was 12 - 14 months.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za