

## Spier Creative Block 3 2008

Deep red in colour with youthful ruby rim. Layered levels of prune, subtle spices of coriander and pepper. The dense palate shows layers of coriander, sweet prunes and a subtle violet perfume. A delectable infusion of flavours to entice the senses for a while and to keep experiencing the depths of the wine.

Serve with smoked Oryx fillet or smoked pork neck.

variety : Shiraz | 94% Shiraz, 4% Mourvèdre, 2% Viognier

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin :

analysis : alc : 14.83 % vol pH : 3.65 ta : 5.6 g/l

type : Red

pack : Bottle closure : Cork

**Concours Mondial 2011 - Gold Medal**

Top Ten Best Syrah du Monde©2011 - Silver Medal

### 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**

Wine of Origin: Coastal (Paarl, Darling, Stellenbosch)

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

Proximity to Ocean: 11 - 40 km

Soil: Weathered shale and decomposed granite

Annual Rainfall: 790 mm

about the harvest: Grapes were hand picked and pre-cooled, to 5°C, in 8 - 10 kg lug boxes.

in the cellar : De-stemmed, hand sorted to take out green, pink and raisin berries.

Fermented in stainless steel fermenters for 10 days at 24-26°C. Partial co-ferment of Shiraz and Viognier to create earlier integration of floral notes. MLF and maturation took place in a combination of 80% French and 20% American, 300 litre oak barrels for 16 months.

Mourvèdre gets added 6 months later to add spice, length of structure and complexity.



## Spier Wine Farm

Stellenbosch

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