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Spier Creative Block 3 2009

Appearance: Rich, dark red with vibrant youth.
Flavours: Sweet fruit introduces this perfumy, toasty wine to the senses. Ever changing flavours and depth of fruit keeps one enticed to this well balanced, rich wine. A smooth entry followed by ripe and balanced tannin and lingering aftertaste of sweet plums and delicate spice.

Serve with spicy Moroccan lamb on a bed of fragrance rice.

variety : Mourvedre | 84% Shiraz, 11% Mourvèdre, 4% Viognier
winery : Spier Wine Farm
winemaker : Johan Jordaan
wine of origin : Stellenbosch, Paarl & Darling
analysis : **alc :** 14.7 % vol **rs :** 3.9 g/l **pH :** 3.42 **ta :** 5.3 g/l
type : Red
pack : Bottle **closure :** Cork

2012 Veritas Wine Awards - Silver Medal
International Wine Challenge 2012 - Commended
Syrah du Monde 2012 - Silver Medal
Decanter World Wine Awards 2012 - Silver Medal
Concours Mondial de Bruxelles 2012 - Gold Medal
Mundus Vini Great International Wine Awards 2011 - Gold
Concours Mondial 2011 - Gold
International Wine Challenge 2011 - Western Cape Trophy

in the vineyard : **Vineyard**: Selected clones, suitable for low yields and concentrated grapes. Trellised, 10 year old vines cropping on average 7 tons per hectare.

Terroir: A Fine blend of Stellenbosch, Paarl and Darling is the climate region of origin and the different varietals are selected from different regions. South westerly facing slopes gives origin to this wine's distinct style. Sweet fruit, perfumed spice and delicate fine tannins. The soils are mainly from decomposed granite and supplementary irrigation is used for canopy management and fruit quality control. Viognier from Paarl, Shiraz from Stellenbosch, Paarl and Darling and Mourvedre from Stellenbosch was selected to make up this beautifully balanced Rhone style blend.

in the cellar :
Vintage: 2009 was one of the better vintages of late, following 2007. The grapes had nice concentration with ripe tannins. Optimal ripeness could be achieved at lower sugar levels due to cooler spring and early summer.

Winemaking: The grapes were harvested in 8kg lug-boxes and destemmed at the cellar. Berry sorting was done by hand to allow for only the best fruit to go through to fermentation in a combination of open vats and Stainless steel tanks. Cold soaking was done for two days to allow for optimal colour extraction and slow fermentation followed at 24°, to allow for fruit preservation and not too serious tannin extraction. A co-ferment of Shiraz and Viognier was done to allow for earlier integration and colour stability, Mourvedre was blended in 6months later, after MLF. MLF took place in 300L French and American oak barrels and further maturation was done for 16months. A tight selection of barrels was made to deliver a wine of high concentration, able to age very well. Subtle tannins support the fruit concentration for a joyous experience of a Shiraz driven Rhone style blend.

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Stellenbosch
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