

Spier Creative Block 5 2009

Rich, dark red with vibrant rim. Ripe dark fruits such as black cherries, blackcurrant and plums dominate the nose, along with opulent spice. Balanced tannins add to the restraint and elegance of the wine.

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

variety : Merlot |

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Western Cape

analysis : alc : 14.77 % vol rs : 3.2 g/l pH : 3.67 ta : 6.1 g/l

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

pack : Bottle **closure :** Cork

2012 Veritas Wine Awards - Silver Medal
Old Mutual Trophy Wine Show 2012 - Silver
Decanter World Wine Awards 2012 - Silver Medal
Concours Mondial de Bruxelles 2012 - Silver Medal

in the vineyard : Climate

The 2009 pre harvest season was received very well, cool spring weather led to even growth and slow development of the grapes. After veraison the climate remained optimal for slow development and maximum time on the vine which resulted in grapes with optimal ripeness reached at lower sugar levels and great concentration of flavour and structure.

Terroir

Soil: Decomposed granite.

Viticulture

Planted on south-western facing slopes, these grapes come predominantly from Stellenbosch and Darling. Supplementary irrigation was used for canopy management and fruit quality control. Selected clones, suitable for low yields and concentrated grapes. Trellised, 12 year old vines.

about the harvest: The grapes were hand-harvested and meticulously sorted to ensure only the best grapes are used.

Yielded an average of 7 tons per hectare.

in the cellar : Once sorted and crushed, the berries are split between stainless steel fermenting tanks and open-top wooden fermenters and cooled for two days. This cold soaking before the inoculation of yeasts enables the extraction of colour and flavours.

After fermentation, each blend component undergoes malolactic fermentation in separate oak barrel batches. The wine is matured in 300litre French oak barrels for 16 months and each barrel is evaluated individually before the final selection.

Merlot, as the largest component in this blend, provides the structure, whilst the Cabernet Sauvignon fills out the palate. The addition of Malbec adds upfront fruit, particularly ripe black cherries, whilst the Cabernet Franc and Petit Verdot add complexity that makes this blend unique.



Spier Wine Farm
Stellenbosch

021 809 1100
www.spier.co.za