

Spier Creative Block 8 2010

Layered with fruit flavours of black cherries, plums, currant and marzipan. Balanced broad palate of berries, oak infused spices and subtle tannins. Some cedar oak notes leads to a finish of refined, yet present tannins. A pleasurable delight of fruit and spice infusion layered for ultimate discovery of the depths of character.

Roast beef, roast lamb, Sunday carver.

variety : Pinotage | 30% Pinotage, 20% Cabernet Sauvignon, 20% Shiraz, 10% Merlot, 10% Malbec, 5% Mourvèdre, 3% Barbera and 2% Viognier.

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Western Cape

analysis : alc : 14.2 % vol rs : 2.8 g/l pH : 3.6 ta : 2.8 g/l

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

pack : Bottle **closure :** Cork

2012 Veritas Wine Awards - Gold Medal

International Wine Challenge 2012 - Bronze Medal

Decanter World Wine Awards 2012 - Silver Medal

Concours Mondial de Bruxelles 2012 - Gold medal

in the vineyard : Trellised 9-12 year old vineyards, planted on south to south-western facing slopes. Supplementary drip irrigation for excessively dry years. The vines yielded 8 tons per hectare.

about the harvest: Grapes were harvested by hand and pre-cooled.

in the cellar : Destemmed and hand sorted to take out green, pink and raison berries. Fermentation occurred in a combination of open-tank oak fermenters (1 ton) and stainless steel tanks. Malolactic fermentation and maturation took place in 300 litre French oak barrels for 14 months of which 60% was first fill and the balance, second fill. The wines are made individually to address each varietals need for undivided attention and to ensure that the varietal expression comes to the front. Selective tasting from the barrels helps to determine the composition of the blend. The blend was done to ensure harmony with 8 varietals and to find the ultimate balance between fruit, palate volume, oak extreme and tannin.



Spier Wine Farm

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