

Spier Creative Block 5 2010

Rich dark red colour with aromas of black cherry, blackcurrant and rich truffle on the nose. Dense, smooth mid palette rich with complexity.

Rich Oxtail stew or roasted leg of lamb

variety : Merlot | 48% Merlot, 35% Cabernet Sauvignon, 9% Cabernet Franc, 5% Malbec, 3% Petit Verdot

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Coastal Region

analysis : alc : 14.83 % vol rs : 2.5 g/l pH : 3.74 ta : 6.4 g/l

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

pack : Bottle **closure :** Cork

2013 Decanter World Wine Awards - Silver Medal

in the vineyard : Climate

Temperature: Winter 9° - 19° C, Summer 14° - 29°C

Proximity to ocean: 5 - 15 km

Annual Rainfall: 300 - 450 mm.

Terroir

Soil: Decomposed granite with clay subsoil.

Viticulture

Site selection was done to ensure the coolest slope for slow ripening and flavour development. Foliage management enhanced fertility in the vines, exposed grapes to the sun and improved skin thickness for higher extraction and intensity in the wine.

in the cellar : Grapes were hand harvested and pre-cooled prior to de-stemming and sorting. Fermentation took place in both open-tank oak fermenters (1 ton) and stainless steel tanks for up to 14 days. Malolactic fermentation and maturation took place in 300 litre French and American oak barrels for 18 months of which 60% was first fill and 40% second fill.

Wines are made individually to address each varietal's need before blending.

Selective tasting from the barrels determines the composition of the 5 varietals in this Boudreaux style blend for balance between fruit, palate volume, oak extract and tannin.



Spier Wine Farm

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