

Spier Creative Block 3 2010

Rich dark red colour with aromas of ripe plums, violets, white and black pepper and liquorice. Dense, smooth mid palette rich with complexity.

Mild Cape Malay curry with fresh coriander or a fire roasted peppered fillet with baked potato.

variety: Shiraz | 91% Shiraz, 7% Mourvèdre, 2% Viognier

winery: Spier Wine Farmwinemaker: Johan Jordaanwine of origin: Coastal Region

analysis: alc:14.77 % vol rs:3.2 g/l pH:3.70 ta:6.40 g/l

type: Red

2013 Veritas Wine Awards - Silver 2013 International Wine and Spirit Competition - Gold 2013 Decanter World Wine Awards - Gold Medal

in the vineyard: Vineyard

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.

Climate

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

Proximity to ocean: 5 – 40 km Annual Rainfall: 300 – 450 mm

Soil

Decomposed granite with clay subsoil

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 3 varietals in this Rhone style blend for balance between fruit, palate volume, oak extract and tannin.

Spier Wine Farm

Stellenbosch

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printed from wine.co.za on 2024/03/29