

Spier Creative Block 3 2011

Appearance: Rich dark red colour with aromas.

Taste: Flavours include violets, white and black pepper and subtle liquorice. The dense, smooth mid-palate gives richness and texture to the wine.

Mild Cape Malay curry or a peppered fillet with baked potato.

variety : Shiraz | 87% Shiraz, 10% Mourvèdre, 3% Viognier

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Coastal Region

analysis : **alc** : 14.4 % vol **rs** : 4.6 g/l **pH** : 3.46 **ta** : 5.6 g/l

type : Red

pack : Bottle **size** : 750ml **closure** : Cork

Decanter World Wine Awards 2014 - International Trophy for Red Rhone Variety under £15

in the vineyard : Vineyard and Climate Conditions

The 2011 vintage was a good year for even ripening. Cool temperatures prevailed during the growing season leading to more uniform ripening. This combination leads to more balance in the sugar to acidity ratio, promising harmonious flavours at lower sugar levels. Site selection was done to ensure the coolest slope for slow ripening and ultimate flavour development. Foliage management exposed the grapes to more sun to enhance skin thickness for higher extraction and intensity.

Terroir

Decomposed granite with clay subsoil from the regions of Stellenbosch and Darling.

about the harvest: Grapes were harvested by hand.

in the cellar : Grapes were pre-cooled prior to de-stemming, hand sorted to take out green, pink and raisin berries and fermented in a combination of open-tank oak fermenters (1 ton) and stainless steel tanks up to 14 days. Malolactic fermentation and maturation took place in 300l French and American oak barrels for 18 months of which 60% was first fill and the balance, second fill. The wines are made individually to address each varietal's need for undivided attention and to ensure that the varietal expression comes to the fore. Selective tasting from the barrels helps to determine the composition of the blend. The blend was done to ensure harmony with 3 varietals in the Rhone style and to find the ultimate balance between fruit, palate volume, oak extract and tannin.

Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za

