

Spier Creative Block 5 2012

Introduces complex flavours of dark berry fruit, dark chocolate, before leading onto a generous palate of berry fruit and layers of delight. Well balanced and full with a smooth finish of oak and perfume. Rich dark colour.

Slow cooked oxtail, beef casserole or lamb with mint.

variety : Cabernet Sauvignon | Merlot 43%, Cabernet Sauvignon 32%, Cabernet Franc 13%, Petit Verdot 6%, Malbec 6%

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Coastal Region

analysis : alc : 14.37 % vol rs : 3.0 g/l pH : 3.48 ta : 5.8 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Terroir / Soil:

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

Vineyard and Climate Conditions:

Site selection was done to ensure the coolest slope for slow ripening and ultimate flavour development. Foliage management was done to enhance fertility in the vines and to expose the grapes to more sun in order to enhance skin thickness for higher extraction and intensity. Temperature: Winter 9/19°C, Summer 14/29°C Proximity to ocean: 5 – 15 km Annual Rainfall: 300 – 450 mm

about the harvest: Grapes were hand harvested.

in the cellar : Grapes were pre-cooled, de-stemmed and sorted to remove unwanted berries. Fermentation took place in stainless steel tanks for up to 21 days. Malolactic fermentation and maturation took place in 300L French oak barrels for 18 months of which 60% first fill and the balance, second fill. The wines are crafted individually to address the need of each varietal such that it develops to its highest potential. Selective tasting from the barrels determines the composition of the blend. The blend was done to ensure harmony with five varietals and to find the ultimate balance between fruit, palate volume, oak extract and tannin.



Spier Wine Farm

Stellenbosch

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