

## Spier Creative Block 5 2013

Beautiful black berry and currant supported by cedar, dark chocolate and some subtle fennel flows into a vibrant palet with great balance and dense tannins. Taste will benefit from ageing.

Slow cooked oxtail, beef casserole or fire roasted wild mushrooms risotto with truffle oil.

**variety :** Cabernet Sauvignon | 44% Cabernet Sauvignon, 38% Merlot, 8% Cabernet Franc, 7% Malbec, 3% Petit Verdot

**winery :** Spier Wine Farm

**winemaker :** Johan Jordaan

**wine of origin :** Coastal Region

**analysis :** alc : 14.7 % vol rs : 3.3 g/l pH : 3.64 ta : 5.9 g/l

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

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

### in the vineyard :

Decomposed granite with clay subsoil from the Stellenbosch and Darling regions 7 – 20 km from cold Atlantic ocean.

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.

**about the harvest:** Grapes were hand harvested.

**in the cellar :** Grapes were pre-cooled, de-stemmed and individually sorted to remove unwanted berries. Fermentation took place in stainless steel tanks for up to 21 days. Malolactic fermentation and maturation took place in 100%, 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 so 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, without losing the intimate quality and sense of place of each varietal.



## Spier Wine Farm

Stellenbosch

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[www.spier.co.za](http://www.spier.co.za)