

Spier Creative Block 3 2013

Deep ruby red with purple rim. Introduction of subtle perfumed notes of violets, pomegranate and mulberry followed by spicy flavours of black pepper and coriander. A silky, rich mid pallet follows with concentration of fruit and dense, silky tannins.

Serve with smoked pork belly or mildly spicy vegetable based Indian style curry.

variety : Shiraz | 79% Shiraz, 18% Mourvèdre, 3% Viognier

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Coastal Region

analysis : alc : 14.68 % vol rs : 3.9 g/l pH : 3.48 ta : 5.7 g/l

type : Red

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

in the vineyard : Decomposed granite with clay subsoil from the Stellenbosch and Darling regions situated 7 – 20 km from Cold Atlantic ocean. During the winter of 2012, enough rain was received to restore soil water reservoirs. A cool spring with low wind conditions led to even budding and resulting in evenripeness. Relatively cool summer conditions was responsible for slow ripening and long hang time on the vines leading to balance in the sugar to acid 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.

about the harvest: Grapes were harvested by hand and pre-cooled prior to de-stemming, hand sorted to take out green, pink and raisin berries.

in the cellar : Fermented for up to 14 days. Malolactic fermentation and maturation took place in 90% 300l French and 10% 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 and site expression is forthcoming. Selective tasting from the barrels helped to determine the composition of the blend. The Rhone style blend was done to ensure harmony amongst the threevarietals 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