

Spier Creative Block 3 2017

Subtle perfumed notes of violets, black cherry and mulberry are followed by spicy flavours of black pepper and fennel. The silky, rich mid-palate is complemented with concentrated fruit and dense, silky tannins.

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

variety : Shiraz | 93% Shiraz, 4% Mourvèdre, 3% Viognier

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Coastal Region

analysis : alc : 14.82 % vol rs : 2.9 g/l pH : 3.57 ta : 5.3 g/l

type : Red

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

2019 Veritas Awards - Double Gold

Make a statement at your next dinner party with a red blend that's truly a work of art. With spicy Shiraz accented by intoxicating splashes of Mourvèdre and Viognier, this Rhône-style blend's voluptuous complexity is sure to set tongues wagging (and drooling too!). Crafted with grapes sourced from Groenekloof and Stellenbosch in the Cape's breezy Coastal region, this wine matured for 16 months in French oak. It's pepper-infused berry flavours and velvety tannins make it irresistible now, but save a few bottles for the cellar too; this is a star set to shine even brighter.

in the vineyard : The 2017 growing season started with below-average rainfall in the growing regions. Although the average temperatures remained ideal for spring and early summer, the lower water levels in the soils resulted in small berries with concentrated acidity and tannin. Careful foliage management exposed the grapes to more sun to enhance skin thickness for higher extraction and intensity. Selecting the right picking dates was crucial to achieve optimal ripening and balance in the sugar-to-acid ratio, thereby promising harmonious flavours at lower sugar levels.

about the harvest: Grapes were harvested by hand before de-stemming to stainless-steel tanks.

in the cellar :

Fermentation took up to two weeks. Free run wine was racked to barrel for malolactic fermentation and maturation in 90% French and 10% American oak 300L barrels (half first fill, half second fill), for 16 months.

The wines were made individually to address each varietal's need for undivided attention and to ensure that the varietals' unique characteristics and site expression were completely developed before blending. Selective tasting from the barrels determined the composition of the blend. The expert blending of this Rhône-style blend has ensured harmony between the three varietals and the ultimate balance between fruit, palate volume, oak extract and tannin.



Spier Wine Farm

Stellenbosch

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