

Spier Creative Block 3 2018

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.

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

variety : Shiraz | 94% Shiraz, 5% Mourvèdre, 1% Viognier

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Coastal Region

analysis : alc : 14.53 % vol rs : 1 g/l pH : 3.57 ta : 5.9 g/l

type : Red **vegetarian**

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

2023 Decanter Awards - 89 points

2022 Tim Atkin SA Special Report - 91 points

in the vineyard : The 2018 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. Selective foliage management exposed the grapes to more sun to enhance skin thickness for higher extraction and intensity

in the cellar : Grapes were harvested by hand before de-stemming to stainless-steel tanks. 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 (50% first fill, 50% second fill), for 16 months.

The varietals were fermented and matured separately to develop the unique characteristics and express the terroir accurately. Selective tasting from the barrels determined the composition of the blend of this Rhône-style blend. The result shows 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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