

Spier Creative Block 5 2019

Blackberry, cherry and blackcurrant is supported by cedar, dark chocolate and fennel hints. The vibrant palate has great balance and dense tannins. The taste will be enhanced by ageing.

Slow-cooked oxtail, a beef casserole, or wild mushroom risotto.

variety : Cabernet Sauvignon | 42% Cabernet Sauvignon, 35% Merlot, 11% Petit Verdot, 11% Cabernet Franc, 4% Malbec

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Stellenbosch

analysis : alc : 14.39 % vol rs : 2.1 g/l pH : 3.63 ta : 5.7 g/l

type : Red **style :** Dry **body :** Full **taste :** 0 **wooded**

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

A true symphony of a wine, with Bordeaux varietals led by Cabernet Sauvignon achieving a perfect, rousing harmony. If you ever need a standout performance from a red come dinnertime, then this is your blend. International critics agree too, with the 2017 vintage winning Gold at the Concours Mondial de Bruxelles 2020 and a 93 point rating from British Wine Master Tim Atkin. Encore!

in the vineyard : 2019 was the driest year for the last 5 years with very low soil water reserves. This resulted in a lower-than-average yield. Careful foliage management was done to protect the fruit from drying out, with a good balance between exposure to the sun and some over shadowing from the leaves. The 15 – 18-year-old vines are planted to a VSP system with supplementary drip irrigation.

about the harvest: Grapes were hand-harvested, pre-cooled, de-stemmed and individually sorted to remove unwanted berries.

in the cellar : 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 (50% first fill; the balance second fill). Before blending, the wines were crafted individually to address the unique needs of each varietal so that each could reach its highest potential. Selective tasting from the barrels determined the composition of the blend. Expert blending has ensured harmony between the five varietals.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za