

## Spier Creative Block 5 2020

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 :** Coastal Region

**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 vegetarian

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

2024 Platter's Wine Guide - 4.5 Stars

2023 Veritas Awards - Double Gold

2023 Tim Atkin SA Special Report - 91 Points

2023 Decanter Awards - Bronze

2023 Mundus Vini Spring Tasting - Gold

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.

**in the vineyard :** The 2020 growing season saw a return to normal rainfall and climate conditions after the drought. 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 16 – 19-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

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