

Spier Creative Block 2 2022

Aromas of gooseberry, lime and white peach are most prominent on the nose; with subtle hints of fynbos. The palate offers blackcurrant leaf and a touch of white asparagus, ending on a long and structured mineral finish. Pale straw with hints of lime on the edge.

Seared salmon or rainbow trout with fennel and lemon jus or steamed west coast mussel pot with creamy tarragon soup

variety : Sauvignon Blanc | 87% Sauvignon Blanc, 13% Semillon

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Coastal Region

analysis : alc : 13.19 % vol rs : 3.1 g/l pH : 3.42 ta : 5.9 g/l

type : White **style** : Dry **taste** : Fruity wooded vegetarian

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

2023 Veritas Awards - Gold

2023 Tim Atkin SA Special Report - 91 Points

2023 Decanter Awards - Silver

2023 Investec Trophy Wine Show - Bronze

2023 Mundus Vini Spring Tasting - Gold

in the vineyard : The vines are grown in a combination of Oakleaf, Clovelly and Glenrosa soils. Located just 15km from the coast, the vineyard benefits from a cooling Atlantic Ocean breeze that gives the berries a longer hang time, encouraging slow ripening. These conditions create concentrated grapes with intense flavours

about the harvest:

The fruit was harvest in the early hours of the morning to retain freshness and acidity.

in the cellar : Skin contact was limited to six hours and the free-run juice drained off to settle overnight before inoculation with carefully selected yeast strains. The fermentation took place in stainless steel tanks under controlled temperatures between 12° and 14°C. A small portion of the Sémillon was fermented in French oak barrels to add complexity to the wine. The wine matured for 3.5 months on the lees before bottling.



Spier Wine Farm

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