

## Spier Creative Block 3 2020

Spier Creative Block 3 2020 has 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 : 14.8 % vol    rs : 3 g/l    pH : 3.47    ta : 5.9 g/l

**type :** Red    **style :** Dry    **body :** Full    **taste :** Fruity    **vegetarian**

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

2024 Concours Mondial de Bruxelles - Gold  
2024 Mundus Vini Spring Tasting - Best of Show South Africa Red  
2024 Platter's Wine Guide - 4.5 Stars  
2023 James Suckling Report - 91 points  
2022 Concours Mondial de Bruxelles - Gold  
2022 Platter's Wine Guide - 4.5 Stars  
2021 Decanter Awards - Silver

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 terroir consists of decomposed granite with clay subsoil from regions situated between 7 and 45 km from the cold Atlantic Ocean.

**about the harvest:** Grapes were harvested by hand and pre-cooled prior to de-stemming and sorting.

**in the cellar :** Fermentation took place in stainless steel tanks for up to 14 days. Malolactic fermentation and maturation took place in 300 liter French and American oak barrels for 16 months of which 50% was first fill and 50% second fill. Wines are made individually to address each varietie's need before blending. Selective tasting from the barrels determines the composition of the 3 varietals in this Rhône-style blend for balance between fruit, palate volume, oak extract and tannin.



### Spier Wine Farm

Stellenbosch

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