

## Spier Creative Block 5 2021

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

Appearance: Deep ruby red in colour.

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

**variety** : Cabernet Sauvignon | 46% Cabernet Sauvignon, 33% Merlot, 11% Cabernet Franc, 6% Petit Verdot, 4% Malbec

**winery** : Spier Wine Farm

**winemaker** : Johan Jordaan

**wine of origin** : Coastal Region

**analysis** : alc : 14.3 % vol rs : 3.1 g/l pH : 3.6 ta : 5.5 g/l

**type** : Red **style** : Dry **body** : Full **taste** : Herbaceous **wooded** **vegetarian**

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

2025 Platter's Wine Guide - 4.5 Stars

2025 Fine Wine Awards - Silver

A true symphony of a wine, with Bordeaux varieties 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** : 2021 growing season was quite moderate, with good soil water reserves. Spring was slightly wetter than normal. This resulted in good fruit set. Careful foliage management was done to protect the fruit from over exposure to the sun. The 8 – 20-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. The wine has achieved the ultimate balance between fruit, palate volume, oak extract and tannin – all without losing each varietal's innate quality and unique sense of place.

### Spier Wine Farm

Stellenbosch

021 809 1100

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

