

## Spier Creative Block 5 2022

Spier Creative Block 5 2022 has aromas of blackberry, cherry, and blackcurrant that are supported by cedar, dark chocolate, and hints of fennel. The vibrant palate has good balance and dense tannins. The taste will be enhanced by ageing.

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

**variety :** Cabernet Sauvignon | 50% Cabernet Sauvignon, 36% Merlot, 7% Cabernet Franc, 6% Petit Verdot, 1% Malbec

**winery :** Spier Wine Farm

**winemaker :** Johan Jordaan

**wine of origin :** Coastal Region

**analysis :** alc : 14.12 % vol    rs : 2.5 g/l    pH : 3.67    ta : 5.8 g/l

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

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

2025 Veritas Awards - Gold

2025 Concours Mondial de Bruxelles - Gold

The most awarded wine within Spier's Creative Block range, this Bordeaux-style blend is a firm favourite. Through craft and expertise, our winemakers create a harmonious blend that does not compromise on the innate quality of each variety.

**in the vineyard :** The soil is decomposed granite with clay subsoil found on the southern side of Stellenbosch. The vineyards are grown up to 10 km from the False Bay coast, with cool oceanic influences allowing for slow ripening of the fruit.

The 7 to 20-year-old vines are planted to a VSP system with supplementary drip irrigation.

**about the harvest:** Moderate to dry growing conditions set the tone for a healthy crop. Ample water reserves from winter rainfall allowed for even budding and growing conditions. Meticulous foliage management was done to protect the fruit from sunburn but still allowing the bunches to be ripened with some exposure.

Grapes were hand-harvested, 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 up to 18 months (50% first fill; the balance second fill). The wines were crafted individually, and selective tasting from the barrels determined the composition of the blend. Expert blending ensured harmony between the five varieties, achieving the ultimate balance between fruit, palate volume, oak extract and tannin.



### Spier Wine Farm

Stellenbosch

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