

Spier Creative Block 3 2021

Spier Creative Block 3 2021 has subtle perfumed notes of violets, black cherry, and mulberry, followed by spicy flavours of black pepper and fennel. The silky mid-palate is vibrant, exuding a fruity richness thanks to the dense tannins.

Serve with smoked pork belly or mildly spicy vegetable based Indian style curry.

variety : Shiraz | 94% Shiraz, 4% Mourvèdre, 2% Viognier

winery : Spier Wine Farm

winemaker : Johan Jordaan and Heidi Dietstein

wine of origin : Coastal Region

analysis : **alc** : 14.28 % vol **rs** : 2.91 g/l **pH** : 3.51 **ta** : 5.77 g/l

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

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

2025 Veritas Awards - Double Gold

2025 Tim Atkin SA Special Report - 90 points

2025 Shiraz SA Challenge - Top Shiraz-based Blend

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.

in the vineyard : Decomposed granite with clay subsoil, found in the western part of Stellenbosch and the Helderberg mountain. The area is influenced by the cool winds from the cold Atlantic coastline, which allows for slow and even ripening of fruit.

The 11 – 17-year-old vines are planted to a VSP system with supplementary drip irrigation.

about the harvest: The 2021 growing season was quite moderate, with good soil water reserves. Spring was slightly wetter than normal; this resulted in a good fruit set. Careful foliage management was done to protect the fruit from overexposure to the sun. The 11 – 17-year-old vines are planted to a VSP system with supplementary drip irrigation. Elements such as harvest timing and foliage management all played a key part in achieving optimal ripening and balance in the sugar-to-acid ratio, thereby promising harmonious flavours at lower sugar levels.

Grapes were hand-harvested 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 40% was first fill and 60% second fill. Wines are made individually to address each varietal'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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