

Spier Creative Block 2 2024

Spier Creative Block 2 2024 is a pale straw colour with hints of lime on the edge. It has aromas of gooseberry, lime, and white peach that are most prominent, with subtle hints of fynbos. The palate offers blackcurrant leaf, elderflower, and passion fruit, ending on a long and structured mineral finish.

Seared salmon or rainbow trout, accompanied by fennel and lemon jus, or a steamed West Coast mussel pot with creamy tarragon soup.

variety : Sauvignon Blanc | 95% Sauvignon Blanc, 5% Semillon

winery : Spier Wine Farm

winemaker : Johan Jordaan, Anthony Kock

wine of origin : Coastal Region

analysis : alc : 13.12 % vol rs : 2.8 g/l pH : 3.38 ta : 6 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity **vegetarian**

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

2025 Veritas Awards - Gold

2025 Tim Atsom SA Special Report - 91 points

2025 IWSC - Silver

2025 Platter's Wine Guide - 4.5 Stars

2024 Tim Atkin SA Special Report - 91 Points

in the vineyard : The vines grow in decomposed granite and shale soils, just 15 km from the coast. A cooling Atlantic Ocean breeze extends the berries' hang time, encouraging slow ripening and creating concentrated grapes with intense flavours.

about the harvest:

The 2024 growing season was fairly wet, with great soil water reserves; this resulted in even budding. Careful foliage management was done to protect the fruit from overexposure to the sun, and the dryland-farmed vineyards ripened evenly, with harvesting taking place about 10 days earlier than usual.

in the cellar : The fruit was harvested in the early hours of the morning to retain freshness and acidity. Skin contact was limited to six hours and the free-run juice settled overnight before inoculation with carefully selected yeast strains. 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, which matured for 3 months on the lees before bottling.



Spier Wine Farm

Stellenbosch

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