

## Spier Creative Block 8 2023

Deep, ruby red with bright, youthful rim with aromas of dark fruit, reminiscent of black cherries and blackberry, with subtle vanilla and dark chocolate. The palate is dense, smooth and brimming with forest berries and a touch of dried cranberries at the end. The wine is long and balanced with a powdery, dry finish.

Moroccan-spiced, braised lamb shank with root vegetables and a hint of truffle oil, or moussaka served with roasted coriander.

**variety** : Blend - Red | 34% Pinotage, 17% Cabernet Sauvignon, 17% Shiraz, 14% Merlot, 9% Cinsaut, 3% Malbec, 3% Petit Verdot, 3% Cabernet Franc

**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

**in the vineyard** : The grapes are sourced from trellised vines aged between 17 and 21 years old. A vertical trellis system ensures effective foliage management that plays a key part in achieving optimal ripening and balance in the sugar-to-acid ratio, thereby promising fruit aromas and colour intensity at lower sugar levels. The vineyards are located 7 to 40 km from the cold Atlantic Ocean, where they receive an annual rainfall from 490–650 mm.

The vineyards are grown along gentle slopes of weathered shale and decomposed granite on clay sub-soil with great water retention.

**in the cellar** : Each varietal was hand-harvested, sorted and fermented to develop the true character of the grape. Separate ageing was done for 16 months in 300-litre French oak barrels (30% first fill, 40% second fill and 30% in third fill). After meticulous selection and blending, the wine spent another 2 months to integrate before bottling.



### Spier Wine Farm

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