

SPIER CREATIVE BLOCK | 2

2020

85% Sauvignon Blanc / 15% Semillon

TASTING NOTE:

Tropical notes of gooseberry, lime and white peach. Subtle hints of fynbos and a touch of white asparagus deliver depth. The palate is young and leads to a long and structured mineral finish.

SERVE WITH:

Butter-roasted free-range chicken with seasoned goat cheese under the skin, or battered SASSI-friendly fish nuggets with anchovy mayonnaise.

APPEARANCE:

Pale straw in colour with hints of lime on the edge.

ANALYSIS:

Alc: 13.42 % vol TA: 6.3 g/L

RS: 2.3 g/L pH: 3.38

WINEMAKER:

Jacques Erasmus

ORIGIN:

Coastal Region (Cape Town, Stellenbosch and Darling) – Western Cape

TERROIR / SOIL:

Oakleaf, Clovelly and Glenrosa soils approximately 16 km from the cool Atlantic Ocean.

VINEYARD AND CLIMATE CONDITIONS:

Four different vineyards planted on an altitude between 204 and 295 metres above sea level.

All the vineyards are farmed dryland and have a naturally low yield. The ocean breeze moderates the heat, giving the berries a longer hanging time on the vine. These conditions create concentrated grapes with intense flavours.

WINEMAKING:

Grapes were hand-harvested early in the morning in 10kg lug boxes and pre-cooled before hand-sorting, destemming and crushing. Skin contact was limited to six hours and the free-run juice drained off to settle overnight before inoculation with a selected yeast strain. The fermentation took place in stainless steel tanks under controlled temperatures between 12° and 14°C. A small portion of the Semillon fermented in French oak barrels to add complexity to the wine. The wine matured for six months on the lees before bottling.

