

# SPIER CREATIVE BLOCK | 2

**2021**

*94% Sauvignon Blanc / 6% Sémillon*

**TASTING NOTE:**

Tropical notes of gooseberry, lime and white peach. Subtle hints of fynbos, Blackcurrant leaf 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 with hints of lime on the edge.

**ANALYSIS:**

Alc: 13.50% vol      TA: 6.2g/L

RS: 2.1g/L              pH: 3.41

**WINEMAKER:**

Johan Jordaan

**ORIGIN:**

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

**TERROIR/SOIL:**

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

**VINEYARD AND CLIMATE CONDITIONS:**

Four different dryland farmed vineyards planted on an altitude between 204 and 295 metres above sea level were exposed to the cooling ocean breeze, 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 carefully selected yeast strain. The 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. The wine matured for four months on the lees before bottling.

