

SPIER CREATIVE BLOCK 8

2017

36% Pinotage / 24% Cabernet Sauvignon / 18% Merlot / 18% Shiraz /
1% Cinsaut / 1% Malbec / 1% Mourvèdre / 1% Petit Verdot

TASTING NOTE:

A dense concentration of fruit precedes delicate spicy aromas that lead to cool vanilla notes. The palate offers Black Forest cake, red and black berries and some seet cherries and dried cranberry. The dense, firm tannins will benefit from decanting.

SERVE WITH:

Slow cooked stew with root vegetables and a hint of truffle oil.

APPEARANCE:

Dark, intense colour with a youthful brightness.

ANALYSIS:

Alc: 14.48 % vol TA: 5.6 g/L

RS: 2.4 g/L pH: 3.57

WINEMAKER:

Johan Jordaan

ORIGIN:

Coastal region – Cape Town, Paarl, Stellenbosch
and Wellington.

SOIL AND CLIMATE CONDITIONS:

Gentle slopes of Weathered shale and decomposed granite on clay sub soil with great water retention. The vines are 7 to 40 km from the cold Atlantic Ocean and have average temperatures of 9° – 19 °C during winter and 13° – 29 °C for the summer with an average annual rainfall of ±450 mm.

VINEYARD AND WINEMAKING:

15- to 21-year-old vines planted on a vertical trellis system ensures effective foliage management that ensures a correct balance of leaves to allow for slower sugar accumulation and optimal development of fruit aromas and colour intensity.

Each varietal was harvested by hand, sorted and fermented individually 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 blending, the spent 2 more months to integrate before bottling.



2|3|5
CREATIVE BLOCK