

SPIER CREATIVE BLOCK | 3

2020

93% Shiraz / 4% Mourvèdre / 3% Viognier

TASTING NOTE:

Perfumed notes of violets, black cherry and mulberry followed by spicy flavours of black pepper and fennel. The silky mid-palate is vibrant, exuding a fruity richness thanks to the dense tannins.

SERVE WITH:

Serve with smoked pork belly or a mild Indian-style vegetable curry.

APPEARANCE:

Deep ruby red with a purple rim.

ANALYSIS:

Alc: 14.8 % vol TA: 5.9 g/L

RS: 3.0 g/L pH: 3.47

WINEMAKER:

Johan Jordaan

ORIGIN:

Coastal region

TERROIR / SOIL:

The terroir consists of decomposed granite with clay subsoil from regions situated between 7 and 45 km from the cold Atlantic Ocean. The 2019 growing season started with a below-average rainfall, but thanks to the average temperatures remaining ideal for spring and early summer, the lower water levels in the soils resulted in small berries with concentrated acidity and tannin. Elements such as harvest timing and foliage management all played a key part in achieving optimal ripening and balance in the sugar-to-acid ratio, thereby promising harmonious flavours at lower sugar levels.

WINEMAKING:

Grapes were hand harvested and pre-cooled prior to de-stemming and sorting. Fermentation took place in stainless steel tanks for up to 14 days. Malolactic fermentation and maturation took place in 300 liter French and American oak barrels for 16 months of which 50% was first fill and 50% second fill. Wines are made individually to address each varietal's need before blending. Selective tasting from the barrels determines the composition of the 3 varietals in this Rhône-style blend for balance between fruit, palate volume, oak extract and tannin.

