

1692  
Spier

**SPIER CREATIVE BLOCK 2 2019**  
90% Sauvignon Blanc / 10% Sémillon

**WINEMAKER:**

Jacques Erasmus

**ORIGIN:**

Coastal (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 vineyards planted on an altitude between 204 and 295 meters above sea level. All the vineyards are farmed dry land and have a natural 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 10 kg 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 under controlled temperatures between 12° and 14°C. The wine matured for six months on the lees before bottling.

**ANALYSIS:**

Alc:	13.89 %vol	pH:	3.32	
RS:	4.0 g/L	TA:	6.8 g/L	

**APPEARANCE:**

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

**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.



**AWARDS:**

Veritas Wine Awards 2019 – Double Gold; John Platter Wine Guide 2020 – 4 stars