

1692  
Spier

### SPIER CREATIVE BLOCK 3 2016

94% Shiraz, 3% Mourvèdre, 3% Viognier

#### WINEMAKER:

Johan Jordaan

#### ORIGIN

Coastal regions – specifically Groenekloof and Stellenbosch.

#### TERROIR:

Decomposed granite with clay subsoil from the Stellenbosch and Groenekloof (Darling) regions situated between 7 and 20 km from the cold Atlantic Ocean.

#### VINEYARD AND CLIMATE CONDITIONS:

The 2016 growing season started with below-average rainfall in the growing regions. Although the average temperatures remained ideal for spring and early summer, the lower water levels in the soils resulted in small berries with concentrated acidity and tannin. Careful foliage management exposed the grapes to more sun to enhance skin thickness for higher extraction and intensity. Selecting the right picking dates was crucial to achieve optimal ripening and balance in the sugar-to-acid ratio, thereby promising harmonious flavours at lower sugar levels.

#### WINEMAKING:

Grapes were picked by hand before de-stemming and hand-sorting (to remove green, pink and raisin berries). Fermentation in tank took up to two weeks. Malolactic fermentation and maturation took place in 90% French and 10% American oak 300L barrels (half first fill, half second fill) for 16 months. The wines were made individually to address each varietal's need for undivided attention and to ensure that the varietals' unique characteristics and site expression were fully forthcoming. Selective tasting from the barrels determined the composition of the blend. The expert blending of this Rhône-style blend has ensured harmony between the three varietals and the ultimate balance between fruit, palate volume, oak extract and tannin.

#### ANALYSIS:

Alc:	14.78 % vol	TA:	5.7 g/L
RS:	3.6 g/L	pH:	3.52

#### APPEARANCE:

Deep ruby red with a purple rim.

#### TASTING NOTE:

Subtle perfumed notes of violets, cherry and mulberry are followed by spicy flavours of black pepper and fennel. The silky, rich mid-palate is complemented with concentrated fruit and dense, silky tannins.

#### SERVE WITH:

Serve with smoked pork belly or a mildly spicy Indian vegetable curry.



#### AWARDS:

Top 100 SA Wines 2019 – Double Platinum; Concours Mondial de Bruxelles 2019 – 84; International Wine and Spirits Competition 2019 – Gold; Veritas Wine Awards 2019 – Double Gold; John Platter Wine Guide 2020 – 4.5 stars