

SPIER CREATIVE BLOCK | 2

2023

86% Sauvignon Blanc / 14% Sémillon

TASTING NOTE:

Aromas of gooseberry, lime and white peach are most prominent on the nose, with subtle hints of fynbos. The palate offers blackcurrant leaf and a touch of fresh elderflower and passion fruit, ending on a long and structured mineral finish.

SERVE WITH:

Seared salmon or rainbow trout with fennel and lemon jus or steamed west coast mussel pot with creamy tarragon soup.

APPEARANCE:

Pale straw with hints of lime on the edge.

ANALYSIS:

Alc: 13.72% vol TA: 5.8g/L

RS: 1.6g/L pH: 3.47

WINEMAKER:

Johan Jordaan

ORIGIN:

Coastal Region (Cape Town, Stellenbosch and Darling).

TERROIR/SOIL:

The vines are grown in a combination of Oakleaf, Clovelly and Glenrosa soils. Located just 15 km from the coast, the vineyard benefits from a cooling Atlantic Ocean breeze that gives the berries a longer hang time, encouraging slow ripening. These conditions create concentrated grapes with intense flavours.

WINEMAKING:

The fruit was harvested in the early hours of the morning to retain freshness and acidity. Skin contact was limited to six hours and the free-run juice drained off to settle overnight before inoculation with carefully selected yeast strains. 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 3.5 months on the lees before bottling.

