SPIER CREATIVE BLOCK | 3

2017

93% Shiraz / 4% Mourvèdre / 3% Viognier

TASTING NOTE:

Subtle perfumed notes of violets, black 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.

APPEARANCE:

Deep ruby red with a purple rim.

ANALYSIS:

Alc: 14.82 % vol TA: 5.3 g/L RS: 2.9 g/L pH: 3.57

WINEMAKER: Johan Jordaan

ORIGIN:

Coastal regions - specifically Groenekloof and Stellenbosch.

TERROIR / SOIL:

Decomposed granite with clay subsoil from regions situated between 7 and 20 km from the cold Atlantic Ocean.

VINEYARD AND CLIMATE CONDITIONS:

The 2017 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 sugarto-acid ratio, thereby promising harmonious flavours at lower sugar levels.

WINEMAKING:

Grapes were harvested by hand before de-stemming to stainless-steel tanks. Fermentation took up to two weeks. Free run wine was racked to barrel for malolactic fermentation and maturation 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 completely developed before blending. 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.













