

SPIER CREATIVE BLOCK | 8

2020

37% Pinotage / 19% Shiraz / 17% Cabernet Sauvignon / 15% Merlot / 4% Malbec / 4% Petit Verdot / 3% Cinsaut / 1% Grenache

TASTING NOTE:

A dense concentration of ripe dark fruit leads to spicy, cedary notes. The palate offers Black Forest cake, red and black berries, sweet cherries and dried cranberry. A well-balanced palate with dense sweet tannins and lingering finish.

SERVE WITH:

Moroccan spice-rubbed, braised lamb shank with root vegetables and a hint of truffle oil, or moussaka served with fresh coriander leaves.

APPEARANCE:

Dark, intense colour with a youthful brightness.

ANALYSIS:

Alc: 14.64 % vol TA: 5.7 g/L
RS: 2.8 g/L pH: 3.71

WINEMAKER:

Johan Jordaan

ORIGIN:

Coastal region

TERROIR / SOIL:

Decomposed granite with clay subsoil situated up to 20 kilometers from the cold Atlantic Ocean.

VINEYARD AND CLIMATE CONDITIONS:

The vineyards are grown along gentle slopes of weathered shale and decomposed granite on clay sub-soil with great water retention. The grapes are sourced from trellised vines aged between 17 and 21 years old. A vertical trellis system ensures effective foliage management that plays a key part in achieving optimal ripening and balance in the sugar-to-acid ratio, thereby promising fruit aromas and colour intensity at lower sugar levels. The vineyards are located 7 to 40km from the cold Atlantic Ocean, where they receive an annual rainfall of 450ml. Temperatures average between 9° to 19°C in winter and 13° to 29°C in summer.

WINEMAKING:

Each varietal was hand-harvested, sorted and fermented individually to develop the true character of the grape. Separate ageing was done for 16 months in 300-litre French oak barrels (30% first fill, 40% second fill and 30% in third fill). After blending, the wine spent another 2 months to integrate before bottling.

