

# Creative Block 3

2021

94% Shiraz / 4% Mourvèdre / 2% Viognier

## TASTING NOTE

Perfumed notes of violets, black cherry and mulberry are followed by spicy flavours of black pepper and fennel. The silky mid-palate is vibrant, exuding a fruity richness thanks to the dense tannins.

## SERVE WITH

Serve with smoked pork belly or a mild Indian-style vegetable curry.

## APPEARANCE

Deep ruby red with a purple rim.

## ANALYSIS

Alc:	14.28 % vol	TA:	5.77 g/L
RS:	2.91 g/L	pH:	3.51

## WINEMAKER

Johan Jordaan and Heidi Dietstein

## ORIGIN

Western Cape

## TERROIR / SOIL

Decomposed granite with clay subsoil, found in the western part of Stellenbosch and the Helderberg mountain. The area is influenced by the cool winds from the cold Atlantic coastline, which allows for slow and even ripening of fruit.

## VINEYARD AND CLIMATE CONDITIONS

The 2021 growing season was quite moderate, with good soil water reserves. Spring was slightly wetter than normal; this resulted in a good fruit set. Careful foliage management was done to protect the fruit from over exposure to the sun. The 11 – 17-year-old vines are planted to a VSP system with supplementary drip irrigation. Elements such as harvest timing and foliage management all played a key part in achieving optimal ripening and balance in the sugar-to-acid ratio, thereby promising harmonious flavours at lower sugar levels.



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## WINEMAKING

Grapes were hand harvested and pre-cooled prior to de-stemming and sorting. Fermentation took place in stainless steel tanks for up to 14 days. Malolactic fermentation and maturation took place in 300 liter French and American oak barrels for 16 months of which 40% was first fill and 60% second fill. Wines are made individually to address each varietal's need before blending. Selective tasting from the barrels determines the composition of the 3 varietals in this Rhône-style blend for balance between fruit, palate volume, oak extract and tannin.



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