SPIER CREATIVE BLOCK | 5

2021

46% Cabernet Sauvignon / 33% Merlot / 11 % Cabernet Franc / 6% Petit Verdot / 4% Malbec

TASTING NOTE:
Blackberry, cherry and blackcurrant is supported by cedar, dark chocolate and hints of fennel. The vibrant palate has good balance and dense tannins.
The taste will be enhanced by ageing.

SERVE WITH:
Slow-cooked oxtail, a beef casserole, or wild mushroom risotto.

APPEARANCE:
Deep ruby red in colour.

ANALYSIS:

Alc: 14.3 % vol	TA: 5.5 g/L
RS: 3.1 g/L	pH: 3.60

WINEMAKER:
Johan Jordaan

ORIGIN:
Stellenbosch

TERROIR / SOIL:
Decomposed granite with clay subsoil, found in the southern part of Stellenbosch and on the Helderberg mountain. The area is influenced by the cool winds from the cold Atlantic coastline. The oceanic influence, allow for slow and even ripening of fruit.

VINEYARD AND CLIMATE CONDITIONS:
2021 growing season was quite moderate, with good soil water reserves. Spring was slightly wetter than normal. This resulted in good fruit set. Careful foliage management was done to protect the fruit from over exposure to the sun. The 8 – 20-year-old vines are planted to a VSP system with supplementary drip irrigation.

WINEMAKING:
Grapes were hand-harvested, pre-cooled, de-stemmed and individually sorted to remove unwanted berries. Fermentation took place in stainless-steel tanks for up to 21 days. Malolactic fermentation and maturation took place in 300L French oak barrels for 18 months (50% first fill; the balance second fill). Before blending, the wines were crafted individually to address the unique needs of each varietal so that each could reach its highest potential. Selective tasting from the barrels determined the composition of the blend. Expert blending has ensured harmony between the five varietals. The wine has achieved the ultimate balance between fruit, palate volume, oak extract and tannin – all without losing each varietal's innate quality and unique sense of place.

VEGAN FRIENDLY

2|3|5
CREATIVE BLOCK