

SPIER CREATIVE BLOCK 5 2017

47% Cabernet Sauvignon, 38% Merlot, 8% Petit Verdot, 6% Malbec, 6% Cabernet Franc

WINEMAKER:

Johan Jordaan

ORIGIN:

Coastal regions – Groenekloof (Darling) and Stellenbosch.

TERROIR / SOIL:

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

VINEYARD AND CLIMATE CONDITIONS:

For slow ripening and ultimate flavour development, the coolest slope was chosen. Foliage management was done to enhance fertility in the vines and to expose the grapes to more sun, thereby enhancing skin thickness for higher extraction, intensity and assisting with phenolic ripeness.

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 (60% 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.

ANALYSIS:

Alc:	14.64 % vol	TA:	5.9 g/L
RS:	3.9 g/L	pH:	3.53

APPEARANCE:

Deep ruby red in colour

TASTING NOTE:

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

SERVE WITH:

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

