





SPIER CREATIVE BLOCK 3



TASTING NOTES

Spier Creative Block 3 2018. From the diverse Coastal Region of South Africa, stretching from Darling to Stellenbosch, this bottle combines grapes grown on decomposed granite over clay, influenced by the cooling coastal climate. Crafted primarily from Shiraz with a dash of MourvÃ"dre and Viognier, the wine's nose is rich with inky dark fruit, complemented by subtle floral hints, wild game nuances, and a touch of coriander seed. The palate delivers an intense, juicy experience, with ripe plum and blackberry flavors driving through well-defined, fresh acidity and just the right amount of oak, showcasing elegant structure and complexity.

Food Matches

Spiced Lamb Meatballs, Smoked Chorizo & Pepper-Crusted Beef Jerky

GROWER



Spier

With a winemaking legacy dating back to 1692, Spier Wine Farm is committed to responsible farming practices, with a primary focus on the regeneration of soil fertility, achieved through the use of high-density grazing and organic compost amongst others. Using home-sourced vegetables and meats at the... Read More

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GRAPE



Mourvedre

Mourvedre is the French name for the grape variety known in Spain as Monastrell. This black grape enjoys warm, Mediterranean climates such as those found in Southern France or Spain. It buds and ripens extremely late compared to other varieties. The variety often appears (as Monastrell) as the princ... Read More

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