

## Spice Route Pinotage 2005

Veritas 2006 - Bronze

Michelangelo Awards 2006 - Silver Medal

Concours Mondial de Bruxelles 2006 - Gold Medal

International Wine Challenge 2005 - Bronze

Colour: Deep ruby, with dark purple tones.

Aroma: Dark, sweet fruits with youngberry and dried prunes. Licorice and pine needles, with vanilla tones

Palate: Well developed tannins, with integration of brooding fleshy fruits and oak flavours. Balanced medium body, with a full finish.

**variety :** Pinotage | 100% Pinotage

**winery :** Spice Route Winery

**winemaker :** Charl du Plessis

**wine of origin :** Swartland

**analysis :** alc : 14.92 % vol rs : 2.2 g/l pH : 3.57 ta : 6.1 g/l

**type :** Red **body :** Full **taste :** Mineral **wooded**

**pack :** Bottle **closure :** Cork

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Wine Spectator 2004 - 88 points

John Platter 2004 Wine Guide - 4 Stars

**ageing :** The wine will benefit from 3 to 5 years of cellaring.

**in the vineyard :** An exceptional Swartland block of Pinotage, on deep oakleaf soils at Rheeboksfontein, yielded fruit of intense concentration. This block has been used since the inception of the Spice Route Wine Company, and continues to deliver high quality. Another warm Swartland vintage has produced a wine with ripe, dark character.

**about the harvest:** The grapes were picked ripe at 26° Balling.

