

Spice Route Shiraz 2005

Rich spice, cloves and bramble fruit. Palate shows evolved tannins, well integrated with deep fruit flavours. Rich finish.

variety : Shiraz | Shiraz 100%

winery : Spice Route Winery

winemaker : Charl du Plessis

wine of origin : Swartland

analysis : **alc** : 14.83 % vol **rs** : 2.8 g/l **pH** : 3.49 **ta** : 5.9 g/l
wooded

pack : Bottle **closure** : Cork

in the cellar : The fruit used to craft this wine is from a dryland vineyard on the Rheeboksfontein farm in Malmesbury. This prime Swartland vineyard is on red oakleaf soils, and is a trellised block of 5.7ha. The fruit was hand picked, and the vineyard yielded 5t/ha. The grapes were de-stemmed and crushed, and cold soaked for two days, before fermentation in stainless steel tanks, at 25-28 degrees Celsius. The wine spent 18 months in French oak barrels, with approximately 30% new wood being used. The wine was bottled unfiltered.