

## Spice Route Malabar 2004

Deep crimson red colour. Violets and black pepper aromas, with lingering ripe plums, dark chocolate and allspice. Rich, full bodied style, with layered ripe fruit and wild berries. Full, long finish.

**variety** : Shiraz | Shiraz 50% Mourvedre 31% Petite Sirah 13% Grenache 6%

**winery** : Spice Route Winery

**winemaker** : Charl du Plessis

**wine of origin** : Swartland

**analysis** : **alc** : 14.5 % vol **rs** : 1.9 g/l **pH** : 6.6 **ta** : 3.49 g/l

**type** : Red **style** : Dry **body** : Full **wooded**

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

**in the vineyard** : The hand selected fruit was harvested from dryland vineyards in the Swartland, with soils of deep red oakleaf and koffieklip. The Shiraz is from a trellised vineyard, while the remaining fruit is from bush vine vineyards. The Grenache is from 54 year old vines.

**in the cellar** : Malabar is a blend of varietals, vinified and matured individually in our dedicated Malabar cellar. The fruit was hand harvested early in the morning into small lug boxes. After a bunch selection, the individual berries were hand sorted over a sorting table and fermented in open 1800kg French oak vats. The individual components were matured in French oak vats for 14 months, during which time the barrels are tasted regularly. The best barrels were selected, blended and returned to barrel for a further 6 months. The wine was bottled without being filtered. Total production for the 2004 vintage was sixteen 225l barrels.