

## Spice Route Chakalaka 2007

Ripe deep red colour. Aromas of cinnamon and pepper, with dark bramble fruit aromas. Entry is clean, with good acidity balancing well with rich fruit flavours and savoury tannins. Long finish, with oak hints lingering with sweeter fruit flavours.

**variety** : Shiraz | 57% Shiraz, 20% Grenache, 17% Mourvèdre, 6% Carignan

**winery** : Spice Route Winery

**winemaker** : Charl du Plessis

**wine of origin** : Swartland

**analysis** : **alc** : 14.5 % vol **rs** : 4.1 g/l **pH** : 3.52 **ta** : 5.7 g/l

**type** : Red **body** : Full **wooded**

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

**in the vineyard** : All vineyards are in the Swartland region and are planted on Richter 99 rootstock.

Shiraz makes up the majority of the blend and is sourced from a dryland, trellised vineyard planted on Oakleaf soils. In 2009 the vineyard yielded 5.0 tons per hectare. The remainder of the grapes in the blend are from bushvine vineyards planted on Oakleaf and Koffieklip soils. The average yield for these vineyards was between 3.5 and 4.5 tons per hectare.