

Spice Route Chenin Blanc 2009

Aroma of fresh apple and hazelnuts, with melon and subtle spice. Palate is rich, with a good follow through from the nose. Oak flavours are well balanced with the fruit elements.

variety : Chenin Blanc | Chenin Blanc 100%

winery : Spice Route Winery

winemaker : Charl du Plessis

wine of origin : Swartland

analysis : **alc** : 14 % vol **rs** : 2.7 g/l **pH** : 3.39 **ta** : 6.8 g/l

type : White **style** : Dry **body** : Medium **wooded**

pack : Bottle **closure** : Screwcap

in the vineyard : Predominantly Chenin Blanc from a 34 year old vineyard on the Rheeboksfontein farm in the Swartland. Trellised vines are planted on a south east facing slope and are dryland farmed. The soils are predominantly koffieklip.

in the cellar : Grapes were harvested by hand at 25 degrees balling and the vineyard yield was 6.8 tons per hectare in 2009. The bunches were gently destalked and crushed and the juice was settled for 48 hours before fermentation in French oak barrels. A mere 8% new barrels were used with the balance being 3rd and 6th fill barrels. After alcoholic fermentation, the wine underwent partial malolactic fermentation, with weekly battonage for the 11 months that it spent in oak.

