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Spice Route Pinotage 2009

Perfumed plum aromas with subtle oak and spice notes. The palate is medium bodied to full bodied, with rich, blackberry fruit flavours. Aromas follow through to full lingering finish. Tannin and fruit are in good balance and the wine shows characteristic Swartland style.



variety : Pinotage | 100% Pinotage
winery : Spice Route Winery
winemaker : Charl du Plessis
wine of origin : Swartland
analysis : **alc :** 14.0 % vol **rs :** 2.2 g/l **pH :** 3.61 **ta :** 6.1 g/l
type : Red **body :** Full **wooded**
pack : Bottle **closure :** Cork

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in the vineyard : The fruit for the Spice Route Pinotage 2009 is sourced fruit from a block at the Rheeboksfontein vineyards in the Swartland. The vines are grown on deep red Oakleaf soils. This vineyard has continued to provide exceptional quality fruit, and has been used since the inception of the Spice Route label. The vineyard is trellised and is dryland farmed and typically provides Pinotage with rich dark fruit flavours.

in the cellar : The Pinotage was harvested at 25 degrees Balling and the vineyard yielded 6.5 tons per hectare in 2009. The ripe Pinotage bunches were fermented in 6 ton open concrete fermentation vats, at our cellar outside Malmesbury. The cap was manually punched down twice daily, extracting deep colour and flavour. The wine was pressed off and transferred to American oak barrels, with full malolactic fermentation allowed in barrel. The wine was matured for 15 months in 225l American oak barrels. 35% new barrels were used, with the remainder being 2nd to 4th fill.