

Spice Route Flagship Syrah 2007

Subtle fruit, with cloves, cinnamon and smoky character. Integrated and elegantly understated mouthfeel, with well balanced oak and soft tannins. Spice flavours follow through from the nose, with black cherries, liquorice and restrained red fruit. Medium bodied mid palate with a long, rounded finish.

variety : Shiraz | 100% Shiraz

winery : Spice Route Winery

winemaker : Charl du Plessis

wine of origin : Swartland

analysis : alc : 15.0 % vol rs : 2.7 g/l pH : 3.39 ta : 6.0 g/l

type : Red **wooded**

pack : Bottle **size** : 0 **closure** : Cork

in the vineyard : The grapes for our Flagship Syrah are harvested from cordon pruned vines near Malmesbury, in the Swartland. The vineyard is on a South facing slope, at an altitude of about 150m above sea level. Cool breezes result in cold night time temperatures. The vines are planted on deep red ferrous Oakleaf soils. These are suitable for dry land viticulture as they hold moisture well, due to their clay content. In 2007 this premium Syrah vineyard yielded an average of 5 tons per hectare.

in the cellar : The fruit was hand-picked at 26 degrees balling, and hand sorted over sorting tables. Extended skin contact was allowed and the juice was fermented in open topped oak fermenters, with hand punching daily. The wine was basket pressed and transferred to French oak barrels for malolactic fermentation and maturation. The wine spent 20 months in 225l French oak barriques, with 50% new wood being used.

