

## Spice Route Malabar 2006

Bold, dark colour. Palate shows deep plum and spice flavours, with pepper and star anise. Layered style, with hints of violets and dark chocolate. Full bodied with a rich finish.

**variety :** Shiraz | 64% Shiraz, 15% Mourvèdre, 9% Petite Sirah, 9% Grenache, 3% Tannat

**winery :** Spice Route Winery

**winemaker :** Charl du Plessis

**wine of origin :** Swartland

**analysis :** alc : 14.5 % vol    rs : 2.5 g/l    pH : 3.50    ta : 6.3 g/l

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

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

### RECOGNITION

4½ stars - Platter's Wine Guide

### PREVIOUS VINTAGES:

2004: International and Regional Trophies (Red blend over £10) - Decanter World Wine Awards 2007

2004: Gold medal - Classic Wine Trophy 2007

2004: 91 points - Wine Spectator

2004: 4 ½ stars - Platter's Wine Guide

2003: Gold medal - Decanter World Wine Awards 2007

2003: 90 points - Wine Spectator

2003: 4½ stars - Platter's Wine Guide

**in the vineyard :** The hand selected fruit was harvested from dryland vineyards in the Swartland. The Shiraz is from a trellised vineyard, planted on oakleaf and koffiekliip soils in 1995. The Mourvèdre was planted in 2001, mainly on oakleaf soil. The Petite Sirah component hails from the maiden block in South Africa, planted in 2001. The Grenache vines are 55 years old, planted on sandy decomposed granite. And the Tannat is also from the maiden block in South Africa, planted on koffiekliip soil in 2003.

**about the harvest:** This vintage once again contains Petite Sirah, adding colour and complexity to the wine. These are the amongst the first Petite Sirah vineyards in South Africa and I am excited about the prospects as the vineyards mature. Charl du Plessis

**in the cellar :** Malabar is a blend of varieties, 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 12 months. The wine was bottled without being filtered. Total production for the 2006 vintage was nineteen 225l barrels.

