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Spice Route Mourvèdre 2008

The wine has a lovely vibrant red colour and shows aromas of bramble fruit, cherries, cracked pepper and cinnamon. It is a medium to full bodied wine with well-considered oak influence.



variety : Mourvedre | 100% Mourvèdre
winery : Spice Route Winery
winemaker : Charl du Plessis
wine of origin : Swartland
analysis : **alc :** 14.5 % vol **rs :** 2.7 g/l **pH :** 3.60 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Medium **wooded**
pack : Bottle **closure :** Cork

in the vineyard : These grapes are harvested from an unirrigated vineyard in the Swartland. These bushvines were planted in 2001 on predominantly deap Oakleaf and Koffieklip soils.

about the harvest: Mourvèdre greatly benefits from being fermented in open concrete fermenters, as there is ample time and opportunity to extract the maximum colour and flavour of the grapes. This makes an expressive and intense wine. Charl du Plessis

in the cellar : Grapes were hand harvested at 26.1°B. They were destalked and lightly crushed into 5 ton open concrete fermenters. Fermentation lasted seven days, after which the wine was pressed off the skins and transferred to barrels for malolactic fermentation. Once this was completed the wine was racked off its lees lightly sulphured and sent to a combination of American and French oak barrels (10% new) for 16 months of maturation.