

## Spice Route Sauvignon Blanc 2011

Winemaker's Comments: The 2011 vintage showed more tropical fruit, making a fruitier wine to balance the lean minerality and refreshing acidity that Darling Sauvignon Blanc is famous for. The wines are expressive early on but will be at their best after 10 to 12 months in the bottle. *Charl du Plessis*

Tasting Note: Reticent nose of greenery and minerality, with distinct flinty notes and hints of green tea. The palate is delicate and soft, echoing grassy tones and grapefruit acidity. Floral notes linger on the finish.

**variety** : Sauvignon Blanc | Sauvignon Blanc 100%

**winery** : Spice Route Winery

**winemaker** : Charl du Plessis

**wine of origin** : Darling

**analysis** : **alc** : 14 % vol **rs** : 3.2 g/l **pH** : 3.36 **ta** : 6.5 g/l

**type** : White **style** : Dry **body** : Medium **taste** : Herbaceous

**pack** : Bottle **closure** : Screwcap

**in the vineyard** : Five centuries ago the ancient mariners braved uncharted seas to round the Cape of Good Hope in search of exotic spices. Their nerve and dash inspire the Spice Route philosophy. We have found our signature wine style in the rolling hills along the Cape's West Coast, where unirrigated vines produce grapes with small thick skinned berries – ripe fruit that is dense, rich and full flavoured. A passionate dedication to exceptional quality and traditional hand crafting captures the essence of this fruit in the wines of the Spice Route.

**In the Vineyard**

Spice Route Sauvignon Blanc is grown on the cool rolling hills outside Darling, on the Cape west coast. These trellised Atlantic vineyards are on deep red oakleaf soils, and are amongst the finest Sauvignon Blanc vineyards in South Africa. Dryland farming and careful site selection result in Sauvignon Blanc with exceptional depth, flavour and character.

**about the harvest**: Grapes from trellised dryland vineyards were picked at between 22.5° and 24° balling. Harvesting was done partly by hand and partly by machine harvester and yields varied from 5 to 6.5 tons per hectare. The machine harvester was used during the night, ensuring the grapes arrived at the cellar cool.

**in the cellar** : The bunches were destalked and crushed under reductive conditions, into static drainers and a membrane press. Skins were pressed at 0.9 bar of pressure and the juice was cold settled for 48 hours. Cold fermentation took place in stainless steel tanks. No malolactic fermentation was allowed and the wine was left on its' lees for two months before being bottled.

