

## Spice Route Mourvèdre 2009

Winemaker's Comments: 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*

Tasting Note: Vibrant cherry tempered by wild herb and smoky aromas. Lingering plum tomato and spice on the palate. A medium bodied wine, showing firm structure balanced by fresh fruit on the finish.

**variety** : Mourvedre | 100% Mourvèdre

**winery** : Spice Route Winery

**winemaker** : Charl du Plessis

**wine of origin** : Swartland

**analysis**: alc : 14.5 % vol   rs : 4 g/l   pH : 3.56   ta : 5.9 g/l

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

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

**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 low yielding unirrigated vines produce small 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**

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

**about the harvest**: Harvest Date: 3 and 9 March 2009

Grapes were hand harvested at 25.7° - and 26.0° Balling

**in the cellar** : The grapes 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 14 months of maturation.

