

Spice Route Shiraz 2009

Winemaker's Comments: The wine is in a modern layered style, expressive of the Swartland and showing a good balance of spicy fruit. Charl du Plessis

Tasting Note: Deep ruby in the glass. A complex nose offering black olives, smoked bacon and hints of vanilla. The Palate is full and concentrated with dark fleshy fruit, rounded by firm tannins finishing with a soft spicy finish.

variety : Shiraz | 100% Shiraz

winery : Spice Route Winery

winemaker : Charl de Plessis

wine of origin : Swartland

analysis : **alc** : 14.77 % vol **rs** : 2.5 g/l **pH** : 3.59 **ta** : 6.1 g/l

type : Red **style** : Dry

pack : Bottle **closure** : Cork

International Wine Challenge 2012 - Commended

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: The fruit used to craft this wine is from a dryland vineyard on the Rheebokfontein farm in Malmesbury. This prime Swartland vineyard is planted on deep red oakleaf soils, and is a trellised block of 5.7 hectares.

about the harvest: The fruit was machine harvested and the vineyard yielded 6 tons per hectare.

Harvest Date: February 2008

in the cellar : The grapes were de-stemmed and crushed, and cold soaked for two days, before fermentation in stainless steel tanks, at 25-28 degrees Celsius. The wine spent 15 months in a combination of French and American oak barrels, with approximately 30% new wood being used. The wine was bottled unfiltered.