

Spice Route Chenin Blanc 2010

Light straw colour. Complex tropical nose with spiced flavours hinting at modern oakling. Palate is full bodied with a creamy rich mouth-feel, with a lingering fresh pineapple finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Spice Route Winery

winemaker : Charl du Plessis

wine of origin : Swartland

analysis : **alc** : 13.5 % vol **rs** : 3.9 g/l **pH** : 3.47 **ta** : 6.3 g/l

type : White

pack : Bottle **closure** : Cork

John Platter Wine Guide 2013 - 5 Star Rating

ageing : "The good weather really helped this older vineyard and resulted in a good crop. With it being over 30 years old. The wine shows good complexity. The oaking is subtle, making the wine approachable early on, but it will drink well up to at least 2014" - *Charl du Plessis*

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

Predominantly Chenin Blanc from a 34 year old vineyard on the Rheebokfontein farm in the Swartland. Trellised vines are planted on a south east facing slope and are dryland farmed. The soils are predominantly koffieklip.

about the harvest: Harvest Date: March 2012

in the cellar : The bunches were gently destalked and crushed and the juice was settled for 48 hours before fermentation in French oak barrels. After alcoholic fermentation, the wine underwent partial malolactic fermentation, with weekly battonage.

