

Spice Route Viognier 2012

Winemaker's Comments: The vineyard is starting to mature well and producing fruit with complexity and great potential. The intense fruit character of the wine is well-supported by the addition of oak, making a bold wine with good aging potential. *Charl du Plessis*

Tasting Note: Light bronze in the glass. Perfumed aromas of tropical fruit and candied orange peel. Spicy complexity and rich mouthfeel, with ripe fruit reappearing on the palate. Perfume and warming spice continue for an elegant and lengthy finish.

variety : Viognier | 100% Viognier

winery : Spice Route Winery

winemaker : Charl du Plessis

wine of origin : Swartland

analysis : **alc** : 14.5 % vol **rs** : 3.5 g/l **pH** : 3.45 **ta** : 6.1 g/l

type : White **body** : Full **wooded**

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: The Viognier grapes for this wine are predominantly grown on deep Oakleaf soils in our vineyards near Malmesbury in the Swartland. This bushvine vineyard is unirrigated and was planted in 2001 on rootstock Richter 99.

about the harvest: Harvest Date: 1 February & 7 February 2012
The Viognier grapes were hand-picked at 21.5° and 24.2° Balling.

in the cellar : The bunches were not destalked and the fruit was whole bunch pressed. 65% of the riper picked Viognier grapes were fermented in old French barrels, and the remainder of the (35%) was fermented in stainless steel tanks. Both wine components spend 6 months on the lees before blending and bottling.

