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Spice Route Pinotage 2012

Winemaker's Comments
"Pinotage is truly at home in the Swartland and this vineyard proves this point year after year. 2012 was a low yielding, concentrated vintage, producing a bold wine built to age ."
- Charl du Plessis

A burst of ripe plum and raspberry on the nose with sweet spice and hints of beetroot. Fresh red fruit continue onto the palate and refined tannins add age-worthy structure to the wine. Medium bodied with sweet and smoky cherry tobacco on the finish.



variety : Pinotage | 100% Pinotage
winery : Spice Route Winery
winemaker : Charl du Plessis
wine of origin : Swartland
analysis : **alc :** 14.22 % vol **rs :** 2.0 g/l **pH :** 3.68 **ta :** 5.2 g/l
type : Red **body :** Full **wooded**
pack : Bottle **size :** 0 **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 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.

The Pinotage comes from two blocks in the Swartland, both planted on decomposed granite soils (Oakleaf). The one block is trellised and the other grown as bushvine, adding variety to the structure of the final wine.

about the harvest: Both blocks were picked at optimum ripeness at 25,9 degrees Balling.

Harvest Date: 12 February & 1st March 2012

in the cellar :
The bunches were fermented in 5-ton open concrete fermenters with manual punch-down of the skins twice a day, extracting deep colour and flavour. The wine was pressed off and transferred to American oak barrels for malolactic fermentation and maturing. The wine matured for 16 months, 55% in old barrels and the remainder in new barrels.