

## Spice Route Grenache 2012

Perfumed nose of delicate red and black fruits, layered with plum tomato and pepper. An elegant palate with fine tannin and lingering savoury flavours.

WINEMAKER'S COMMENTS "This is the maiden vintage of Spice Route Grenache, as the vines are just coming to maturity. It is by far our most elegant red wine, providing that the Swartland is capable of great finest. - *Enjoy!*" - *Charl du Plessis*

**variety** : Grenache | 100% Grenache

**winery** : Spice Route Winery

**winemaker** : Charl du plessis

**wine of origin** : Swartland

**analysis** : alc : 14.5 % vol   rs : 2.4 g/l   pH : 3.57   ta : 5.2 g/l

**type** : Red

**pack** : 0   **size** : 0   **closure** : 0

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** : Planted in 2008, these younger unirrigated bushvines our Amoskuil farm have started to show promising results, with the potential to produce complex wines. Even the antelope that roam wild on the farm have particular preference for the fruit from this vineyard, often nibbling on the low-hanging bushvine fruit.

**about the harvest:**

Late February 2012.

The grapes were hand-picked at 24 degrees Balling.

**in the cellar** : A portion was fermented in tank to extract more fruit and colour, and the balance was fermented in open conitrite fermenters, punching down the skins manually to give more structure to the final wine. The wine was gently press off the skins and transferred to old French oak barrels for malomactic fermentation, guaranteeing the integrity of its delicate fruit. The wine was matured for 15 months further in barrels.

