

## Spice Route Malabar 2012

Layered and perfumed aromas of rich blackberry, plum, cacao and violets. Well integrated palate, opulent tannin structure and balanced mouth feel. A truly elegant wine with potential to age another decade.

**variety** : Shiraz | 73% Syrah, 11% Mourvedre, 8% Carignan, 8% Petite Sirah

**winery** : Spice Route Winery

**winemaker** : Charl du Plessis

**wine of origin** : Swartland

**analysis** : alc : 14.0 % vol rs : 3.5 g/l pH : 3.65 ta : 6.5 g/l

**type** : Red **style** : Dry **body** : Full **wooded**

**pack** : Bottle **size** : 750ml **closure** : Cork

### RECOGNITION

4½ stars - Platter's Wine Guide

### PREVIOUS VINTAGES

2007: Commended - International Wine Challenge 2012

Bronze Medal - Decanter World Wine Awards 2012

2006: Gold Medal - Concours Mondial de Bruxelles 2010

2005: 92 points - Wine Spectator

2005: 4½ stars - Platters Wine Guide 2010

2004: International and Regional Trophies (Red blend over £10) - Decanter World Wine Awards 2007

2004: Gold medal - Classic Wine Trophy 2007

2004: 91 points - Wine Spectator

2004: 4½ stars - Platter's Wine Guide

2003: Gold medal - Decanter World Wine Awards 2007

2003: 90 points - Wine Spectator

2003: 4½ stars - Platter's Wine Guide

**in the vineyard** : The hand selected fruit was harvested from dryland vineyards in the Swartland. The Shiraz is from a vineyard planted on oakleaf and koffieklop soil in 1995. The Mourvèdre and Petite Sirah were planted in 2001, mainly on oakleaf soil. The Carignan planted in 2001 is the only grape variety planted on rocky shale soils.

**about the harvest**: The hand selected fruit was harvested from dryland vineyards in the Swartland between Feb and March 2012

**in the cellar** : Malabar is a blend of scrupulously sorted vineyards, vinified and matured individually in our dedicated Malabar cellar. The fruit was hand harvested early in morning into small lug boxes. After a bunch selection, the individual berries were hand sorted over a sorting table and fermented in open oak fermenters (foudres), punching down the skins manually to give more structure to the final wine. After fermentation, the individual components were transferred to French oak barrels for 12 months. Only the best barrels were selected, blended and returned to seasoned barrels for further 10 months maturation. The wine was bottled without filtration and left to mature in bottle for 2 years before release.

