

Spice Route Terra de Bron Darling Semillon 2014

A cool climate Semillon with typical Darling minerality. Vibrant aromas of grape fruit, soy, ginger and green pears, backed by the subtle influence of oak that adds a savoury complexity to the mouth feel of this wine.

A wonderful pairing with delicately spiced Thai cuisine.

variety : Semillon | 100% Semillon

winery : Spice Route Winery

winemaker : Charl du Plessis

wine of origin : Darling

analysis : alc : 13.5 % vol rs : 4.7 g/l pH : 3.51 ta : 6.5 g/l

type : White **style :** Dry **body :** Medium **taste :** Mineral **wooded**

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

in the vineyard : These unirrigated vineyards on the cool south-western slopes of Darling, just four kilometres from the cold Atlantic Ocean, were planted on finely-decomposed granite and clay soil called Oakleaf. This deep ferricrete soil gives delicate complexity and mineral textures, while ensuring natural water supply to the vine.

about the harvest: The grapes were handpicked at about 23° balling.

in the cellar : The berries were gently destalked and crushed and left on the skin for 24 hours, before fermentation. 15% of the juice fermented naturally in new burgundy French oak and the balance in very old French barrels and other neutral vessels. After fermentation the wine was kept in barrel for 14 months on the lees before bottling.

