

Spice Route Chakalaka 2013

Deep ruby red. Aromas of clove and subtle white pepper followed by plum with hints elegant spice. Medium bodied with red fruit and integrated oak. Well balanced acidity and tannins will allow this wine to age well.

variety : Shiraz | 50% Syrah, 15% Mourvèdre, 13% Petite Sirah, 8% Carignan, 8% Grenache, 6% Tannat

winery : Spice Route Winery

winemaker : Charl du Plessis

wine of origin : Swartland

analysis : **alc** : 14.0 % vol **rs** : 3.6 g/l **pH** : 3.60 **ta** : 5.7 g/l

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

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

Decanter World Wine Awards 2013 - Silver Medal

in the vineyard : One soil, one climate, diversity of vineyards. The vineyards are planted on Richter 99 rootstock. Mainly bushvine planted on deep iron-rich clay soils with decomposed granite (koffieklip and Oakleaf), and farmed without irrigation. The average yield for these vineyards was between 2.2 and 5.8 tons per hectare. The varieties were selected for their suitability to the Swartland growing conditions, blended to express place before grape.

about the harvest: Fruit was hand-harvested from mid February to end of March 2013

in the cellar : Grapes were destalked and lightly crushed and all fruit was fermented in open concrete fermenters ('kuipe'). Manual punch downs were done during fermentation. The wines were racked off and sent to barrel for malolactic fermentation and further ageing. The components matured in seasoned French and American oak for 12 months before blending and further maturation of the final wine in the same old oak barrels.

