

Spice Route Terra de Bron Swartland Carignan 2014

Layered with red fruits and backed by spicy flavours on the nose. Medium body palate with subtle notes of smoky and cured meat make it an ideal food wine.

variety : Carignan | 100% Carignan

winery : Spice Route Winery

winemaker : Charl du Plessis

wine of origin : Swartland

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.61 ta : 5.7 g/l

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

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

in the vineyard : The Carignan used for this wine was selected from a single vineyard block planted in 2001 on Klein Amoskuil farm. This dryland bush vine block is the only block on the farm planted on Malmesbury shale soil. This vineyard has consistently produced wine that reflects a true sense of place and worthy to be part of the Terra de Bron series.

about the harvest: The grapes were hand-picked and hand-sorted before fermentation

in the cellar : Fermentation took place in 2-tonne open oak fermenters (Foudre) for 14 days. Manual punch downs were applied twice daily during fermentation. After fermentation, the wine was racked off and transferred to old 225 litre French oak barrels for malolactic fermentation and maturation, where it spent 19 months in barrel before bottling. The wine was released after 12 months of bottle ageing.

