

Spice Route Terra de Bron Swartland Syrah 2012

Aromas of cedar and cherries layered with notes of white pepper. The palate reveals dark red fruit with structured tannins for ageing.

variety : Shiraz | 100% Syrah

winery : Spice Route Winery

winemaker : Charl du Plessis

wine of origin : Swartland

analysis : **alc** : 14.00 % vol **rs** : 3.1 g/l **pH** : 3.36 **ta** : 6.1 g/l

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

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

in the vineyard : The fruit used to craft this wine was selected from a single dry land bushvine planted on deep clay and decomposed granite soil called koffieklip, on Klein Amoskuil farm. This specific block of Syrah was planted in 2001 and has consistently produced wine that reflects a true sense of place; the first to show single vineyard potential, this block inspired the idea of the Terra de Bron series.

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

in the cellar : The grapes were hand-picked and hand-sorted before fermentation took place in 2-ton open oak fermenters (Foudre) for 14 days. Manual punch downs were applied twice daily during maceration. After fermentation the wine was racked off and transferred to French oak barrels (30% of which was new oak) for malolactic fermentation and maturation, where it spent 21 months in barrel before bottling. The wine was released after 12 months of bottle ageing.

