

Spice Route Terra de Bron Swartland Mourvedre 2012

Black cherry infused with earthy tones on the nose. Ripe fruit and savoury herbal notes show well on the palate. A surprisingly delicate wine from this hot climate with the elegant influence of old French oak.

variety : Mourvedre | 100% Mourvedre

winery : Spice Route Winery

winemaker : Charl du Plessis

wine of origin : Swartland

analysis : **alc** : 13.5 % vol **rs** : 3.5 g/l **pH** : 3.57 **ta** : 5.3 g/l

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

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

in the vineyard : The grapes used to produce this wine hail from the oldest Mourvèdre vineyard on Amoskuil farm. The bushvine is planted on a particularly pure outcrop of Koffieklip soil, which overlooks the winery from the eastern side of the farm. 2012 was a very low-yield vintage in the Swartland, with this block producing just 1.91 tons per hectare.

about the harvest: This small block was separated from the rest of the Mourvedre vineyard at picking, and taken through a meticulous process to preserve its identity. Pre-sorted in the vineyard, hand-picked.

in the cellar : Pre-sorted in the vineyard, hand-picked, and sorted a second time in the cellar, the final pick was allocated to a small 2-ton open concrete fermenter with manual punch downs, respecting the integrity of the fruit. The grapes were pressed into barrel for malolactic fermentation and maturation. The wine spent 19 months in old French barrels before blending and bottling.

