

## Spice Route Chakalaka 2014

Deep Aromas of clove and subtle white pepper followed by plum with hints of elegant spice. A luscious and rich palate followed by smooth, integrated oak and well balanced tannins.

**variety** : Shiraz | 41% Syrah | 17% Carignan | 15% Mourvèdre | 10% Grenache | 10% Petite Sirah | 7% Tannat

**winery** : Spice Route Winery

**winemaker** : Charl du Plessis

**wine of origin** : Swartland

**analysis**: alc : 14.0 % vol    rs : 4.1 g/l    pH : 3.54    ta : 5.9 g/l

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

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

Decanter World Wine Awards 2013 - Silver Medal

**ageing** : 5 to 7 years

**in the vineyard** : One soil, one climate, diversity of vineyards. The vineyards are planted on Richter 99 rootstock. These vines are mainly bushvine planted in deep, iron-rich clay soils with decomposed granite (koffieklip and Oakleaf), and farmed without irrigation. The average yield for these vineyards was between 3.5 and 6 tons per hectare. The varieties were selected for their suitability to the Swartland's growing conditions, and blended to express the region's unique terroir.

**about the harvest**: The 2014 Chakalaka consists of 6 grape varieties blended to produce a wine expressive of place. Each variety contributes in a different way to create this exciting wine. The cooler 2014 vintage resulted in a wine with softer mouth feel and depth. - Enjoy!

**in the cellar** : The grapes were hand-harvested, destalked and lightly crushed, where after it was fermented in open concrete fermenters ('kuipe'). Manual punch downs were done during fermentation. The wines were then racked off and sent to barrel for malolactic fermentation and further ageing. Each wine component for the blend was matured in seasoned French and American oak for 12 months before blending occurred. The last step allowed for further maturation of the final wine in the same old oak barrels.

