

Spice Route Terra de Bron Swartland Grenache 2015

Strawberry, herbs and hints of white pepper on the nose. Good depth of fruit on the palate, exotic spices and well integrated oak finish.

variety : Grenache | 100% Grenache

winery : Spice Route Winery

winemaker : Charl du Plessis

wine of origin : Swartland

analysis : **alc** : 14.0 % vol **rs** : 2.6 g/l **pH** : 3.58 **ta** : 5.3 g/l

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

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

ageing : 3 to 5 years

in the vineyard : The Grenache used for this wine was selected from a single vineyard block planted in 2001 on Klein Amoskuil farm. This dryland bush vine block is about 280m above sea level and grown on well-drained decomposed granite soils. This vineyard has consistently produced wine that reflects a true sense of place and worthy to be part of the Terra de Bron series.

in the cellar : The grapes were hand-picked and hand-sorted before 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 16 months in barrel before bottling. The wine was released after 17 months of bottle ageing. Only 11 barrel of this wine were produced.