

Spice Route Saffron Rose 2016

Burnt orange colour. Sensual aromas of dark berries, stewed fruits and savoury notes on the nose. Full bodied dry rose with flavours of blackberries, cinnamon spice and well-integrated oak.

A masterful match for almost any dish.

variety : Grenache | 100% Grenache

winery : Spice Route Winery

winemaker : Charl du Plessis

wine of origin : Swartland

analysis : alc : 13.5 % vol rs : 1.0 g/l pH : 3.25 ta : 6.1 g/l

type : Rose **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

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

ageing : 1 to 2 years

in the vineyard : The grapes used to produce this Rose are selected from our Grenache Noir vineyard in Darling and from Piekenierskloof mountain vineyards. The Darling fruit is grown under bushvines and the vineyards are overlooking the cold Atlantic Ocean, planted on some of the country's finest red oakleaf soil. The Piekenierskloof fruit is un-irrigated low yielding vineyards, planted from 1973 on Piekenierskloof Mountain

in the cellar : Both parcels were handpicked and delivery to the cellar for hand sorting and gentle press to extract the pink colour. The individual components were fermented in old 500 Litres French oak barrels. After fermentation the wine was kept in barrel under control temperature for 9 months. Only three 500 Litres of this wine is made.