

Spice Route Chenin Blanc 2016

Bright light yellow colour. Complex nose with tropical fruits and peach followed by flinty notes. The palate is rich and broad, reminiscent of the koffieklip soils, with well-balanced acidity from the first picking.

Given some time in the bottle, this wine will pair well with rich crustaceans or some lightly spiced dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Spice Route Winery

winemaker : Charl du Plessis

wine of origin : Swartland

analysis : alc : 13.5 % vol rs : 1.9 g/l pH : 3.43 ta : 5.5 g/l

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

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

in the vineyard : This Chenin Blanc is from a vineyard planted in 1978 in the Swartland. These trellised vineyards are planted on a South East facing slope and are dryland farmed. The soils are predominantly koffieklip (decomposed granite and iron-rich clay)

about the harvest: The grapes were picked at different maturity levels for this wine. The first picking was done at 21, 7 degree balling, with the remaining balance picked late in February, with high sugar levels and some botrytis.

in the cellar : Bunches were gently destalked and pressed. After 48 hours settling, the portion that was picked earlier was all fermented in stainless steel tanks to preserve freshness and elegance and the late picked portion, showing great complexity was all fermented and matured in old French oak for 9 months, before the two components were blended and bottled.

