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Spice Route Mourvèdre 2015

Black cherry infused with cardamom and nutmeg on the nose. Intense fruit shows well on the palate, with elegant iron-like tones adding to the savory character of the wine. Medium bodied with elegant oak from the old French barrels.



variety : Mourvedre | 100% Mourvèdre
winery : Spice Route Winery
winemaker : Charl du Plessis
wine of origin : Swartland
analysis : **alc :** 14.0 % vol **rs :** 2.8 g/l **pH :** 3.65 **ta :** 5.0 g/l
type : Red **style :** Dry **body :** Medium **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Mourvèdre is proving to produce some of our most exciting wines in the Swartland. The grapes were harvested from unirrigated bushvines, planted in 2001 on deep Koffieklip and Oakleaf soils. The average yield was 4 tons per hectare.

about the harvest: Grapes were hand harvested at 25.6 Balling, late March 2014, one of our latest ripening vintages to date.

in the cellar : The grapes were destalked and lightly crushed into open concrete fermenters (kuipe). Manual punch downs were done regularly during fermentation. Fermentation lasted 7 days, after which the wine was pressed off the skins and transferred to seasoned French and American barrels for malolactic fermentation. The wine was matured for 14 months further in these barrels.