

## Spice Route Flagship Shiraz 2001

Colour: Inky ruby red.

Aroma: Warm sensual aromas of smoky bacon, exotic spice and dark brooding fruits.

Palate: Rounded, vibrantly dry

**variety** : Shiraz | 100% Shiraz

**winery** : Spice Route Winery

**winemaker** : Charl du Plessis

**wine of origin** : Swartland

**analysis** : alc : 14.3 % vol   rs : 1.9 g/l   pH : 3.51   ta : 5.9 g/l  
wooded

**pack** : Bottle   **closure** : Cork

2000 - Great Gold Medal at the Concours Mondial de Bruxelles 2002

2000 - 98 out of 100 points at the Concours Mondial de Bruxelles 2002

2000 - Silver at the International Wine Challenge 2003

2001 - Silver at the International Wine Challenge 2003

2001 - 91 points in the Wine Spectator 2003

4 ½ stars John Platter Wine Guide

**ageing** : The wine will benefit from 3 to 5 years of cellaring.

**in the vineyard** : Flagship Syrah is harvested from cordon pruned vines at Rheeboksfontein in Malmesbury. The vineyard is on a South facing slope, at an altitude of about 150m above sea level. Sea breezes cool the area down at night. The soils on this farm are red ferric Oakleaf. These are suitable for dry land viticulture as they hold moisture well. The yield of these 14-year-old vines was 5 tons/ha in 2001. The fruit was very small and concentrated in colour and flavour.

**about the harvest**: Syrah was picked over a number of days at sugar levels of around 24 - 25 degrees Balling in February 2001.

