

## Spice Route Chenin Blanc 2003

This is a rich, full flavoured wine. It exhibits youthful golden delicious apple characteristics with a long finish. The wine also shows some toasty hazelnut accents. This Chenin Blanc should develop with more baked apple and honey overtime.

Harvest Date: February 2003

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Spice Route Winery

**winemaker :** Charl du Plessis

**wine of origin :** Swartland

**analysis :** alc : 14.51 % vol   rs : 4.6 g/l   pH : 2.96   ta : 6.5 g/l

**type :** White   **wooded**

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

Five centuries ago, the ancient mariners braved uncharted seas to round the Cape in search of exotic spices. Their nerve and dash inspire the Spice Route philosophy. The Spice Route has found its signature wine style in the warm rolling hills along the Cape West coast. Matching traditional practices in the vineyards with modern, minimalist approaches in the cellar, they produce exceptionally ripe and deep-flavoured wines.

**in the vineyard :** All the grapes come from dry land bushvines of 26 years of age.

**about the harvest:** The grapes were all picked at full ripeness of 24.5Å° Balling in February 2003.

