

018 Spice Route Pinotage, W.O. Swartland

Five centuries ago the ancient mariners braved uncharted seas to round the Cape of Good Hope in search of exotic spices. Their nerve and dash inspire the Spice Route philosophy. We have found our signature wine style in the rolling hills along the Cape's West Coast, where unirrigated vines produce grapes with small thick skinned berries – ripe fruit that is dense, rich and full flavoured. A passionate dedication to exceptional quality and traditional hand crafting captures the essence of this fruit in the wines of the Spice Route.

IN THE VINEYARD

This wine is made from a single bushvine vineyard on our farm, Klein Amoskuil in Malmesbury. These unirrigated bushvines were planted in 1997 on Koffieklip soil.

HARVEST DATE

06 February 2018

WINEMAKING

The bunches were fermented in 5-ton open concrete fermenters with manual punch-down of the skins twice a day, extracting deep colour and flavour. The wine was pressed off and transferred to tight-grain American oak barrels for malolactic fermentation, of which half were seasoned barrels. The wine matured for 16 months before bottling.

WINEMAKER'S COMMENTS

"Pinotage is truly at home in the Swartland and this vineyard proves this point year after year. With a very dry warm 2016 vintage, we had to carefully monitor the vineyards to get the balance between tannin, ripeness and picking time. This resulted in a Pinotage with soft tannins and easy drinking palate!" - *Charl du Plessis*

TASTING NOTE

Intense ruby red colour. Rich blackcurrant and cherries on the nose. Intense dark fruit flavours on the palate that combines well with sweet vanilla oak aromas. Ideal wine for Indian spicy dishes or a well matured steak.



Wine of Origin	Swartland
Alcohol	13.5 %
Residual sugar	2.3 g/l
Total acid	5.5 g/l
pH	3.49

Spice Route

THE SPICE ROUTE WINERY SOUTH AFRICA