

# 2019 Spice Route Mourvèdre, 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

Planted in 2001, these unirrigated bush vines are rooted in rich Koffieklip and Oakleaf soils, producing an average yield of 4.5 tons per hectare.

## HARVEST DATE

21 February 2019

## WINEMAKING

Grapes were hand harvested at 25.0 Balling. 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. A small percentage of the wine matured in Qvervriss, enhancing the mouthfeel and complexity of the wine.

## WINEMAKER'S COMMENTS

"Mourvèdre greatly benefits from maceration in open concrete fermenters, as there is ample time and opportunity to extract the maximum colour and flavour of the grapes. This makes an expressive and intense wine. - Enjoy!" - *Charl du Plessis*

## TASTING NOTE

A meaty and savoury aroma with tangy red fruit and blackberry flavours, accompanied by pronounced spice and herbal notes.



Alcohol	14.78%
Residual sugar	3.5 g/l
Total acid	5.8 g/l
pH	3.52

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*Spice Route*

THE SPICE ROUTE WINERY SOUTH AFRICA