

2015 Spice Route Malabar, 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 continue to inspire the Spice Route philosophy. Charl du Plessis and his team have found their 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 handcrafting captures the essence of this fruit in the wines of the Spice Route.

IN THE VINEYARD

The hand-selected fruit was harvested from dryland vineyards in the Swartland. The Shiraz is from a vineyard planted on oakleaf and koffieklop soil in 2001. The Mourvèdre and Petite Sirah were planted in 2002, mainly on oakleaf soil. The Grenache planted in 2006 on well drained decomposed granite soils.

HARVEST DATE

Mid-March 2015

WINEMAKING

Spice Route Malabar 2015 is a blend of scrupulously sorted vineyards, vinified and matured individually in Spice Route Winery's dedicated Malabar cellar at Klein Amoskuil. The fruit was hand-harvested early in the morning into small lug boxes. After a bunch selection, the individual berries were hand-sorted over a sorting table and fermented in open oak fermenters (*foudres*), punching down the skins manually to give more structure to the final wine. After fermentation, the individual components were transferred to French oak barrels for 12 months. Only the best of these barrels was selected, then blended and returned to seasoned barrels for a further 10 months maturation. The wine was bottled without filtration and left to mature in the bottle for 2 years before release.

WINEMAKER'S COMMENTS

"With a very good winter rainfall of 577mm, we could carefully select each parcel of fruit to create a wine that truly reflects the excellence of the Swartland region. The wine has a well-integrated palate, opulent tannin structure and balanced mouth feel, giving it the potential to age another decade. Only 12 barrels were made though, so act quick. Due to the drought in 2016/2017 no Malabar was made. Enjoy!" – *Charl du Plessis*

TASTING NOTE

Layered and perfumed aromas of violets, plum, charcuterie spice and cocoa captivate the senses. On the palate there is dense black fruit, spice followed by supple age-worthy tannin and freshness. Spice Route Malabar 2015 is best complimented with slow roasted lamb or even a charcuterie tapas selection.

50% Syrah | 25% Mourvèdre | 17% Grenache | 8% Petite Sirah



Wine of Origin	Swartland
Alcohol	13.5%
Residual sugar	3.0g/l
Total acid	5.7 g/l
pH	3.54

Spice Route

THE SPICE ROUTE WINERY SOUTH AFRICA