

2019 The Amos Block Sauvignon Blanc, 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 unique bushvine vineyard of Sauvignon Blanc was planted in 1965 (a certified heritage vineyard) and is the oldest existing block, or Mother Block, of the variety in South Africa. Farmed without irrigation, only in exceptionally mild vintages does this vineyard transcend the Swartland. The vineyards block only yield 0.94 tons per hectare.

HARVEST DATE

25 January 2019

WINEMAKING

The single vineyard was hand-harvested at 21,7 degree balling, with a natural acidity of 6.9g/l. The bunches were gently destalked and the juice was pressed off and settled down for 48 hours, prior to fermentation. Cold fermentation took place in stainless steel tanks.

WINEMAKER'S COMMENTS

"With decent 2018 winter rainfall we've managed to get about 1.3 tons/hectare from this amazing old vineyard which was planted in 1965. This vintage has great aromatics and minerality. Enjoy!"

- Charl du Plessis-

TASTING NOTE

A feat for such a variety in the hot Swartland climate, this is the antithesis of Sauvignon Blanc. It has a wonderfully aromatic and energetic style, full of notes of fig, gooseberries, nettles with minerality and crisp acidity. It is bright and refreshing but with a lovely texture, making it more generous on the palate than you might expect.



Wine of Origin	Swartland
Alcohol	13.4%
Residual sugar	3.1 g/l
Total acid	7.0 g/l
pH	3.36

Spice Route

THE SPICE ROUTE WINERY SOUTH AFRICA