

Spice Route

OBSCURA

RED

“A translucent burgundy colour in the glass with spicy fruit-driven notes of wild berries, plum and peppery cured Focused, linear tannins on the palate with hints of spicy cured meats and fynbos.”

·WINE STORY·

The origins of winemaking can be traced back to Georgia, the little country lying between the Black Sea and the Caucasus Mountains where wine has been made for the past eight thousand years. Their ancient method, still in use today, is to ferment the grapes, along with their stalks, skins and pips, in large, handmade terracotta vessels known as qvevri that are buried in the ground for natural temperature control. The resulting tannins are high in antioxidants, acting as nature's preservative for the wine.

Spice Route's qvevri wine has been made in these same containers, hand-crafted in Georgia and carefully shipped across the world. Our winemaker, Charl du Plessis, makes this delicious wine in the same ancient style that he learned in Georgia, using only naturally-present wild yeasts and minimal intervention.

Enjoy this natural expression of the grapes and consume within two days of opening.

·WINEMAKER'S COMMENTS·

Our OBSCURA Red Blend comprises two Qvevri of whole-bunch Shiraz, one Qvevri of destalked Grenache, and a further Qvevri of 25% whole-bunch and 75% destalked Grenache. Natural fermentation starting spontaneously after seven to eight days. During fermentation the cap was punched down with a special wooden tool four times a day, after which the wine was left on the skins for a further six months, receiving gentle daily punch downs. With no additives or adjustments made, the extended skin contact helps with the extraction of tannins, aiding in preserving the wine and acting as a natural alternative to SO₂.

Thereafter, the wines were separated from the skins without pressing, and the fractions allowed to clarify before blending and bottling, unfiltered and unfined.



·CULTIVAR·

shiraz
grenache

·VINTAGE·

2019

·WINE OF ORIGIN·

coastal region

·QVEVRIS·

2

·ANALYSIS·

ALC 13,88

RS 2,4

PH 3,90

TA 4,9

VA 0,52

SO₂ 21

MADE & MATURED IN A QVEVRI · დაყენებულია & დავარგებულია ქვევრში