

# 2018 Spice Route Chakalaka, W.O. Swartland

Chakalaka, a Zulu word that implies togetherness, refers to a truly South African blend of spices, used to add flavour to local dishes. A reflection of the “Rainbow Nation”, this wine is inspired by the cultural diversity of which we are justly proud. Traditional practices in the vineyards and a delicate hand in the cellar craft the Spice Route Chakalaka blend: a sum of many parts selected for their ability to express the soils of the Swartland wine region harmoniously.

## IN THE VINEYARD:

These predominantly unirrigated bush vines are all planted in deep, iron rich Koffieklip and Oakleaf soils. The average yield was between 2.5 and 4.5 tons per hectare. Each variety was selected for its suitability to the Swartland’s harsh growing conditions and blended to express the region’s unique terroir.

## HARVEST DATE:

From mid-February to end of March 2018

## WINEMAKING:

The grapes were hand-harvested, destalked and lightly crushed, where after it was fermented in open concrete fermenters (‘kuipe’). Manual punch downs were done during fermentation. The wines were then racked off and sent to barrel for malolactic fermentation and further ageing. Each wine component for the blend was matured in seasoned French and American oak for 12 months before blending occurred. Post blending, the final wine was returned to the same old oak barrels for further maturation.

## TASTING NOTE:

Silky and smooth with hints of blackcurrant, cherry and plums. This blend of six varietals truly reflects the terroir of the Swartland.

## FOOD RECOMMENDATION:

The perfect food wine. Can hold up to the intense South African flavours of slow-roasted meat, especially barbequed pork. Even Asian inspired dishes with plum sauce will add to the fruitiness in the wine.



Wine of Origin	Swartland
Alcohol	14.13%
Residual sugar	3.4 g/l
Total acid	6.4 g/l
pH	3.36

26% Shiraz | 24% Mourvèdre | 15% Grenache Noir | 15% Carignan | 13% Durif | 7% Tannat