

2016 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:

The vineyards are planted on Richter 99 rootstock. These vines are mainly bushvine planted in deep, iron-rich clay soils with decomposed granite (koffieklip and Oakleaf), and farmed without irrigation. The average yield for these vineyards was between 3.5 and 6 tons per hectare. The varieties were selected for their suitability to the Swartland’s growing conditions, and blended to express the region’s unique *terroir*.

HARVEST DATE:

From mid-February to end of March 2016

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. The last step allowed for further maturation of the final wine in the same old oak barrels.

WINEMAKER’S COMMENTS:

The 2016 Chakalaka consists of 6 grape varieties blended to produce a wine expressive of place. Each variety contributes in a different way to create this exciting wine. The 2016 growing season was is one of the best season for Swartland vineyards, with sufficient winter rainfalls and late rains in spring. The grapes were in the perfect condition to produce top quality wine with good concentrated colours and flavour profile. - Enjoy!" - *Charl du Plessis*

TASTING NOTE:

Aromas of clove and subtle white pepper followed by plum with hints of elegant spice. A luscious and rich palate followed by smooth, integrated oak and well balanced tannins.

FOOD RECOMMENDATION:

A bold wine like this can hold up to the intense South African flavours of slow-roasted meat (lovely with barbecued pork). Even Asian cuisine flavours, such as plum sauce, will add to the fruitiness in the wine.

36% Mourvèdre | 22% Syrah | 13% Carignan | 11% Grenache | 9% Tannat | 9% Petite Sirah |



Wine of Origin	Swartland
Alcohol	14.4%
Residual sugar	3.3 g/l
Total acid	6.1 g/l
pH	3.42
