

2019 Spice Route Chenin 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 Chenin Blanc is from a vineyard planted in 1978 in the Swartland. These trellised vineyards are planted on a south-east facing slope and are dryland farmed. The soils are predominantly koffieklip (decomposed granite and iron-rich clay)

HARVEST DATE

12 Feb and 28 Feb 2019

WINEMAKING

For this wine, the grapes were picked at different maturity levels. The first picking was done at 22 degree balling, with the remaining balance picked mid-February, with high sugar levels and some raisins. Bunches were gently destalked and pressed. After 48 hours settling, the portion that was picked earlier was all fermented in stainless steel tanks to preserve freshness and elegance. The late picked portion was fermented and matured in old French oak barrels for 10 months while the tank fermented portion were also matured in clay pots known as Qvevries. The Qvevri maturation takes place over 8 weeks and adds a completely different dimension to the wine.

WINEMAKER'S COMMENTS

Due to the late picking of the second portion, there were some raisins present on select bunches. This added a beautiful dimension to this fantastic grape variety which will benefit from 3 or 4 years bottle age. Enjoy!" - *Charl du Plessis*

TASTING NOTE

Bright, light yellow colour. Complex nose with tropical fruits and peach followed by flinty notes. The palate is rich and broad, reminiscent of the koffieklip soils, with well-balanced acidity from the first picking.

FOOD RECOMMENDATION

Given some time in the bottle, this wine will pair well with rich crustaceans or some lightly spiced dishes.



Wine of Origin	Swartland
Alcohol	13.8 %
Residual sugar	2.7 g/l
Total acid	5.7 g/l
pH	3.52

Previous Recognition

2017: 92 points (4.5 stars Platter's guide 2020)
2017 - Standard Bank Chenin Blanc Top 10 Challenge
2017 - Wine Mag Christian Eedes Review
Editor's rating: 90 points

SpiceRoute

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