

The Amos Block Perpetual Reserve Under Flor

W.O. Swartland

Klein Amoskuil farm has been the home of the Spice Route Winery since 1997, when Charles Back stumbled across South Africa's oldest Sauvignon Blanc bush vines – vines completely out of place in the extreme dryland conditions. Amos Block pays timeless tribute to this very vineyard, reflecting a scale of years past which perpetuates the expression of place and harmonises time. Fermented without additives, gently fortified and aged in the Swartland heat under flor yeast, this wine is a bone-dry blend of multiple vintages. Bottled straight from the barrel and totally unfiltered, it should be consumed within a few days after opening.

IN THE VINEYARD

This sherry-style wine is made from exceptionally unique Sauvignon Blanc bush vines planted in 1965, making the vineyard the oldest Sauvignon Blanc block in South Africa. The historic vineyard is dryland, and farmed without irrigation.

HARVEST DATE

Mid to late January each year.

WINEMAKING

Each year, we pick the fruit at low sugar between 18,5 to 20 degree balling. The juice is allowed to ferment naturally in very old French barrels. Once fermentation is completed, we fortify the wine to 15% alcohol and add the flor yeast culture. The first bottling is a *solera* (small amounts of younger wines are stored in an upper tier of comprising of barrels) of three vintages, 2014 to 2016 vintage.

WINEMAKER'S COMMENTS

This has been a project a few years in the making, and is a truly exciting endeavour for our team. Using South Africa's oldest Sauvignon Blanc vines was an honour, with the resulting product being something beautifully unique and memorable. Enjoy! - *Charl du Plessis*-

TASTING NOTE

A youthful, pale and dry sherry-style fortified wine, with hints of apples, almonds, and walnuts on the nose. The palate is very fresh and round with a lingering finish. The wine will complement a diverse range of tapas style food. Serve chilled.

RECOGNITION

NV: 91 points - Tim Atkins SA Report Publication 2017



Wine of Origin	Swartland
Alcohol	15.0%
Residual sugar	2.3 g/l
Total acid	6.1 g/l
pH	3.60

Produced: Only 425 bottles

Spice Route

THE SPICE ROUTE WINERY SOUTH AFRICA