

# 2019 Spice Route Cinsault

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:

These unirrigated bush vineyards are planted in deep oak leaf soils on the upper slopes of Paarl Mountain.

## HARVEST DATE:

22 February 2019

## WINEMAKING:

The grapes were hand-picked and delivered to the cellar, of which 30% were whole bunch and fermented in *foudres* (open top French oak fermenters). Gentle punch down/pump-overs were done twice a day, after which the wine was drained and the skins were basket pressed. The wine was matured in 3<sup>rd</sup> and 4<sup>th</sup> fill oak barrels for 10 months before bottling.

## TASTING NOTE:

This is a bright, crunchy red cherry and pepper spice dominated wine with a delicate body and twist of fresh red berries on the finish. Serve slightly chilled to bring out its aromatic perfume and to make the most of the juicy, vibrant character of the sweet red fruit.



Wine of Origin	Paarl
Alcohol	12.7%
Residual sugar	2.5g/l
Total acid	5.6g/l
pH	3.59

*SpiceRoute*

THE SPICE ROUTE WINERY SOUTH AFRICA