



Spice Route

2007 CHAKALAKA

57% SHIRAZ | 20% GRENACHE | 17% MOURVÈDRE | 6% CARIGNAN

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.

Spice Route's signature style has always been robust, spicy red wines, rich in character and certain to enhance every occasion. This blend of red varietals represents a fusion of flavours, as does the unique, spicy South African relish from which Chakalaka takes its name. South Africa's past has brought together many different cultures, creating today's "Rainbow Nation" of which we are justly proud. Chakalaka shares this heritage... the relish being a complex blend of flavours known to lift the spirits when enjoyed with our traditional foods, as we are confident this fine wine will do when paired with your favourite dishes.

IN THE VINEYARD: All vineyards are in the Swartland regions and are planted on Richter 99 rootstock. Shiraz – Dryland, trellised vineyard planted on oakleaf soils. Vineyard yielded 5.1 tons per hectare. Grenache – Dryland bushvines planted on decomposed granite. Vineyard yielded 3.4 tons per hectare. Mourvèdre – Dryland bushvines planted on oakleaf and koffieklop soils. Yield was 4.4 tons per hectare. Carignan – Dryland bushvines, planted on Malmesbury shale soils. Vineyard yielded 4.5 tons per hectare.

HARVEST DATE: Shiraz mid February 2007. Carignan in late February and early March 2007. Grenache and Mourvèdre in first two weeks of March

WINEMAKING: All fruit was hand harvested at between 25 degrees and 26.3 degrees balling. The Grenache was hand sorted over tables, while the other varietals were destalked and lightly crushed. All fruit was fermented in open concrete fermenters ('kuipe'), using oenoform rouge yeasts. Manual punch downs were done twice daily during fermentation (Grenache three times daily). The wines were racked off and sent to barrel for malolactic fermentation and further ageing. The Mourvèdre component was matured in 50% American oak and 50% French oak, with all the remaining components going to French oak barriques. 25% new oak was used with the remainder being 2nd and 3rd fill. The components spent 14 months in barrel before being lightly filtered and bottled. This wine was bottled without fining which may result in a light sediment over time.

WINEMAKER'S COMMENTS: This is a new wine in our range and I am very excited about the style and character that it is showing already. The vineyards that we used are providing expressive fruit and this wine is laden with spice and deep fruit, with a medium bodied appeal. It is very approachable now, but should be drinking at its best around 2012. *Charl du Plessis*

TASTING NOTE: Ripe deep red colour. Aromas of cinnamon and pepper, with dark bramble fruit aromas. Entry is clean, with good acidity balancing well with rich fruit flavours and savoury tannins. Long finish, with oak hints lingering with sweeter fruit flavours.

Wine of Origin Swartland

Alcohol 14.5% | Residual Sugar 4.1 g/l | Total Acid 5.7 g/l | pH 3.52

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