



Spice Route

2009 SAUVIGNON BLANC

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: Spice Route Sauvignon Blanc is grown on the cool rolling hills outside Darling, on the Cape west coast. These trellised Atlantic vineyards are on deep red oakleaf soils, and are amongst the finest Sauvignon Blanc vineyards in South Africa. Dryland farming and careful site selection result in Sauvignon Blanc with exceptional depth, flavour and character.

HARVEST DATE: 10th – 23rd February 2009

WINEMAKING: Grapes from trellised dryland vineyards were picked at between 22.6 and 24.0 degrees balling. Harvesting was done partly by hand and partly by machine harvester and yields varied from 5 to 6.5 tons per hectare. The machine harvester was used during the night, ensuring the grapes arrived at the cellar cool. The bunches were destalked and crushed under reductive conditions, into static drainers and a membrane press. Skins were pressed at 0.9 bar of pressure and the juice was cold settled for 48 hours. Cold fermentation took place in stainless steel tanks. No malolactic fermentation was allowed and the wine was left on its' lees for two months before being bottled.

WINEMAKER'S COMMENTS: The 2009 is, to date, the best that I have seen from these Sauvignon Blanc vineyards. The 2008 vintage had its challenges, with rain during the harvest. So it is really encouraging to see that the 2009 wine is looking excellent. The wines are expressive early on but will be at their best after 10 to 12 months in the bottle. *Charl du Plessis*

TASTING NOTE: Explosion of fresh figs and gooseberries on the nose, with hints of green pepper. Palate is richly flavoured, with fruit following through and balanced by zesty acidity and flinty minerality. It has a long and full finish.

Wine of Origin Darling

Alcohol 13.81% | Residual Sugar 2.1 g/l | Total Acid 7.1 g/l | pH 3.34