



Spice Route

2007 SHIRAZ

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: The fruit used to craft this wine is from a dryland vineyard on the Rheeboksfontein farm in Malmesbury. This prime Swartland vineyard is planted on deep red oakleaf soils, and is a trellised block of 5.7 hectares.

HARVEST DATE: Mid February 2007

WINEMAKING: The fruit was machine harvested and the vineyard yielded 6 tons per hectare. The grapes were de-stemmed and crushed, and cold soaked for two days, before fermentation in stainless steel tanks, at 25-28 degrees Celsius. The wine spent 16 months in a combination of French and American oak barrels, with approximately 30% new wood being used. The wine was bottled unfiltered.

WINEMAKER'S COMMENTS: The wine is in a modern layered style, expressive of the Swartland and showing a good balance of spicy fruit. *Charl du Plessis*

TASTING NOTE: Intense aromas of cedar, liquorice and maraschino cherries. Palate reveals dark fleshy fruit and structured tannins with a hint of sweet oak character on the finish.

Wine of Origin Swartland

Alcohol 14.74% | Residual Sugar 2.2 g/l | Total Acid 5.7 g/l | pH 3.63