



# Spice Route

2009 VIOGNIER

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 Viognier grapes for this wine are predominantly grown on deep Oakleaf soils in our vineyards near Malmesbury in the Swartland. This bushvine vineyard is unirrigated and was planted in 2001 on rootstock Richter 99.

**HARVEST DATE:** 3 February 2009

**WINEMAKING:** The Viognier grapes were hand-picked at 25.0°B. The bunches were not de-stalked and the fruit was whole bunch pressed. Fermentation took place in old French oak barrels, and lasted 14 days. Malolactic fermentation was not allowed, but the wine was left on its lees for 11 months before being bottled, with batonnage (stirring) weekly.

**WINEMAKER'S COMMENTS:** The vineyard is starting to mature well and producing fruit with complexity and great potential. The intense fruit character of the wine is well-supported by the addition of oak, making a bold wine with good aging potential. *Charl du Plessis*

**TASTING NOTE:** Light bronze in the glass. Perfumed aromas of tropical fruit and candied orange peel. Spicy complexity and rich mouthfeel, with ripe fruit reappearing on the palate. Perfume and warming spice continue for an elegant and lengthy finish.

**Wine of Origin Swartland**

**Alcohol 14.5% | Residual Sugar 3.3 g/l | Total Acid 7.2 g/l | pH 3.49**