



# Spice Route

## 2009 CHAKALAKA

37% SYRAH | 21% MOURVÈDRE | 18% CARRIGNAN  
10% PETITE SIRAH | 10% GRENACHE | 4% TANNAT

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 region and are planted on Richter 99 rootstock. Shiraz makes up the majority of the blend and is sourced from a dryland, trellised vineyard planted on Oakleaf soils. In 2009 the vineyard yielded 5.0 tons per hectare. The remainder of the grapes in the blend are from bushvine vineyards planted on Oakleaf and Koffieklip soils. The average yield for these vineyards was between 3.5 and 4.5 tons per hectare.

**HARVEST DATE:** From mid February to mid March 2009

**WINEMAKING:** Shiraz was machine harvested in the early morning. The remaining fruit was hand harvested. The grapes were all picked at between 25 and 27°C. Hand harvested grapes were destalked and lightly crushed and 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 2<sup>nd</sup> to 4<sup>th</sup> fill. The components spent 15 months in barrel before being lightly filtered and bottled. This wine was bottled without fining which may result in light sediment appearing over time.

**WINEMAKER'S COMMENTS:** A larger proportion of Petite Sirah was added to the blend this year, giving the wine intense colour and structure, which will benefit the aging potential of the wine. The 2009 was a fine vintage and the red wines generally were of very high quality. *Charl du Plessis*

**TASTING NOTE:** Intense red-purple in the glass. Initial smoky cloves and savoury notes give way to a plum and black cherry nose with hints of sweet oak spice. Medium bodied with well-integrated oak and fruit, this wine has a smooth tannin structure and lingering spice flavours.

Wine of Origin Swartland  
Alcohol 14% | Residual Sugar 3.8 g/l | Total Acid 5.9 g/l | pH 3.59

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