



Spice Route

2010 CHENIN BLANC (LIGHT)

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: Chenin grapes for this wine are made from two different locations. The wooded portion (35%) is from a 35 year old single unirrigated vineyard from the Swartland. The unwooded portion is from our Darling vineyard next to the west coast.

HARVEST DATE: 16 February 2010

WINEMAKING: The wooded portion of the grapes were harvested by hand at 25 degrees balling and fermented in French oak barrels (7% new). The balance of the grapes were hand harvested at 22 degrees balling and fermented in stainless steel tanks. After 8 months of fermentation, the wines were blended and bottled.

WINEMAKER'S COMMENTS: The oaking is subtle making the wine approachable early on, but it will drink well up to at least 2012. *Charl du Plessis*

TASTING NOTE: Light straw colour. Ripe pineapple notes lead a complex tropical nose with lightly spiced apple flavours hinting at gentle oaking. Palate is medium bodied with balanced acidity. Rich apple and pear flavours with hints of orange peel show on the long, creamy finish.

Wine of Origin Swartland

Alcohol 14% | Residual Sugar 3.5 g/l | Total Acid 6.1 g/l | pH 3.43