



# Spice Route

## 2006 MALABAR

64% SYRAH | 15% MOURVÈDRE | 9% PETITE SIRAH | 9% GRENACHE | 3% 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.

**IN THE VINEYARD:** The hand selected fruit was harvested from dryland vineyards in the Swartland. The Shiraz is from a trellised vineyard, planted on oakleaf and koffiekliip soils in 1995. The Mourvèdre was planted in 2001, mainly on oakleaf soil. The Petite Sirah component hails from the maiden block in South Africa, planted in 2001. The Grenache vines are 55 years old, planted on sandy decomposed granite. And the Tannat is also from the maiden block in South Africa, planted on koffiekliip soil in 2003.

**HARVEST DATE:** March 2006

**WINEMAKING:** Malabar is a blend of varieties, vinified and matured individually in our dedicated Malabar cellar. The fruit was hand harvested early in the morning into small lug boxes. After a bunch selection, the individual berries were hand sorted over a sorting table and fermented in open 1800kg French oak vats. The individual components were matured in French oak vats for 14 months, during which time the barrels are tasted regularly. The best barrels were selected, blended and returned to barrel for a further 12 months. The wine was bottled without being filtered. Total production for the 2006 vintage was nineteen 225l barrels.

**WINEMAKER'S COMMENTS:** This vintage once again contains Petite Sirah, adding colour and complexity to the wine. These are the amongst the first Petite Sirah vineyards in South Africa and I am excited about the prospects as the vineyards mature. *Charl du Plessis*

**TASTING NOTE:** Layered and perfumed aromas of rich berry, plum, chocolate and violet. Well-integrated palate, with opulent tannin structure and balanced mouthfeel. A truly elegant wine.

**RECOGNITION:**

Gold Medal – Concours Mondial de Bruxelles 2010

**PREVIOUS VINTAGES:**

2005: 92 points – Wine Spectator

2005: 4 ½ stars – Platters Wine Guide 2010

2004: International and Regional Trophies (Red blend over £10) – Decanter World Wine Awards 2007

2004: Gold medal – Classic Wine Trophy 2007

2004: 91 points – Wine Spectator

Wine of Origin Swartland

Alcohol 14.5% | Residual Sugar 2.5 g/l | Total Acid 6.3 g/l | pH 3.50

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