

# 2012 Spice Route Chakalaka, W.O. Swartland

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 Signature style has always been robust, spicy red wine, rich in character and certain to enhance every occasion. This blend of red varietals represents a fusion of flavours, as does the unique, spice South African relish from which Chakalaka takes its name. South Africa's past has brought 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 knows 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.

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## IN THE VINEYARD

The vineyards are planted on Richter 99 rootstock. Mainly bushvine planted on deep iron-rich clay soils with decomposed granite (koffieklip and Oakleaf), and farmed without irrigation. The average yield for these vineyards was between 2.2 and 5.8 tons per hectare.

## HARVEST DATE

From mid February to end of March 2012

## WINEMAKING

Many grape varieties are blended to produce a wine expressive of place.

Fruit was hand harvested. The grapes were all picked at 24 and 26°B. Grapes were destalked and lightly crushed and all fruit was fermented in open concrete fermenters ('kuipe'). Manual punch downs were done twice a day during fermentation (Grenache three times). The wines were racked off and sent to barrel for malolactic fermentation and further ageing. The wine matured individually in a combination of French and American oak for about 16 months before the blend was made. After barrel selection, the blend matured for further 8 months in old oak barrels.

## WINEMAKER'S COMMENTS

"The blend consists of six varieties with no dominant grape. Each variety contributes in a different way to create this exciting wine - Enjoy!" - *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 intense oak spice. Medium bodied with well-integrated oak and fruit, this wine has a smooth tannin structure and lingering spice flavours.



<b>Wine of Origin</b>	<b>Swartland</b>
<b>Alcohol</b>	<b>14.0%</b>
<b>Residual sugar</b>	<b>3.7 g/l</b>
<b>Total acid</b>	<b>5.9 g/l</b>
<b>pH</b>	<b>3.44</b>

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29% Syrah | 29% Mourvèdre | 13% Grenache | 13% Carignan | 8% Tannat | 8% Petite Sirah

*Spice Route*

THE SPICE ROUTE WINERY SOUTH AFRICA