

2012 Spice Route Malabar, 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.

IN THE VINEYARD

The hand selected fruit was harvested from dryland vineyards in the Swartland. The Shiraz is from a vineyard planted on oakleaf and koffiekliip soil in 1995. The Mourvèdre and Petite Sirah were planted in 2001, mainly on oakleaf soil. The Carignan planted in 2001 is the only grape variety planted on rocky shale soils.

HARVEST DATE

Late March 2012

WINEMAKING

Malabar is a blend of scrupulously sorted vineyards, vinified and matured individually in our dedicated Malabar cellar. The fruit was hand harvested early in morning into small lug boxes. After a bunch selection, the individual berries were hand sorted over a sorting table and fermented in open oak fermenters (*foudres*), punching down the skins manually to give more structure to the final wine. After fermentation, the individual components were transferred to French oak barrels for 12 months. Only the best barrels were selected, blended and returned to seasoned barrels for further 10 months maturation. The wine was bottled without filtration and left to mature in bottle for 2 years before release.

WINEMAKER'S COMMENTS

"With a very low yielding 2012 vintage (average 2.6 ton per hectare), we had to carefully select each parcel of fruit to create a wine that truly reflects the excellence of Swartland. Cheers! – Charl du Plessis

TASTING NOTE

Layered and perfumed aromas of rich blackberry, plum, cacao and violets. Well integrated palate, opulent tannin structure and balanced mouth feel. A truly elegant wine with potential to age another decade.



Wine of Origin	Swartland
Alcohol	14.0%
Residual sugar	3.5 g/l
Total acid	6.5 g/l
pH	3.65

73% Syrah | 11% Mourvedre | 8% Carignan | 8% Petite Sirah

SpiceRoute
THE SPICE ROUTE WINERY SOUTH AFRICA