

2013 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.

Chakalaka, a Zulu word that implies togetherness, refers to a truly South African blend of spices, used to add flavour to local dishes. A reflection of the "Rainbow Nation", this wine is inspired by the cultural diversity of which we are justly proud.

Traditional practices in the vineyards and a delicate hand in the cellar craft the Spice Route Chakalaka blend: a sum of many parts selected for their ability to express the soils of the Swartland wine region harmoniously.

IN THE VINEYARD

One soil, one climate, diversity of vineyards.

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. The varieties were selected for their suitability to the Swartland growing conditions, blended to express place before grape.

HARVEST DATE

From mid February to end of March 2013

WINEMAKING

Fruit was hand-harvested. Grapes were destalked and lightly crushed and all fruit was fermented in open concrete fermenters ('kuipe'). Manual punch downs were done during fermentation. The wines were racked off and sent to barrel for malolactic fermentation and further ageing. The components matured in seasoned French and American oak for 12 months before blending and further maturation of the final wine in the same old oak barrels.

WINEMAKER'S COMMENTS

Chakalaka consists of 6 vineyards blended to produce a wine expressive of place. Each variety contributes in a different way to create this exciting wine - Enjoy!" - *Charl du Plessis*

TASTING NOTE

Deep ruby red. Aromas of clove and subtle white pepper followed by plum with hints elegant spice. Medium bodied with red fruit and integrated oak. Well balanced acidity and tannins will allow this wine to age well.



Wine of Origin	Swartland
Alcohol	14.0%
Residual sugar	3.6 g/l
Total acid	5.7 g/l
pH	3.60

50% Syrah | 15% Mourvèdre | 13% Petite Sirah | 8% Carignan | 8% Grenache | 6% Tannat

Spice Route

THE SPICE ROUTE WINERY SOUTH AFRICA