

# 2012 Spice Route Terra de Bron Swartland Syrah

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 quality and traditional hand-crafting captures the essence of this fruit in our wines.

De Bron was the nickname given to the town of Malmesbury before British rule, as Bron is the Dutch word for a thermal water spring and the area was known for its healing hot springs and dry air.

## IN THE VINEYARD

The fruit used to craft this wine was selected from a single dry land bushvine planted on deep clay and decomposed granite soil called koffiekliip, on Klein Amoskuil farm. This specific block of Syrah was planted in 2001 and has consistently produced wine that reflects a true sense of place; the first to show single vineyard potential, this block inspired the idea of the Terra de Bron series.

## HARVEST DATE

07 March 2012

## WINEMAKING

The grapes were hand-picked and hand-sorted before fermentation took place in 2-ton open oak fermenters (*Foudre*) for 14 days. Manual punch downs were applied twice daily during maceration. After fermentation the wine was racked off and transferred to French oak barrels (30% of which was new oak) for malolactic fermentation and maturation, where it spent 21 months in barrel before bottling.

The wine was released after 12 months of bottle ageing.

## WINEMAKER'S COMMENTS

"This special block - often named N7 because the vineyard is planted next to the national road - produces consistent quality grapes each year. We are delighted to produce a wine from this significant site on the farm. Enjoy!" - *Charl du Plessis*

## TASTING NOTE

Aromas of cedar and cherries layered with notes of white pepper. The palate reveals dark red fruit with structured tannins for ageing.



<b>Wine of Origin</b>	<b>Swartland</b>
<b>Alcohol</b>	<b>14.0%</b>
<b>Residual sugar</b>	<b>3.1g/l</b>
<b>Total acid</b>	<b>6.1g/l</b>
<b>pH</b>	<b>3.36</b>