

# 2015 The Amos Block Sauvignon Blanc, W.O. Swartland

## 50<sup>th</sup> Anniversary Vintage

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

This unique bushvine vineyard of Sauvignon Blanc was planted in 1965 and it is the oldest existing block of the variety in South Africa. Farmed without irrigation, only in exceptionally clement vintages does this vineyard transcend the Swartland.

### HARVEST DATE

11 February 2015

### WINEMAKING

The single vineyard was hand-harvested over two days, at 21,5 degree balling, with a natural acidity of 7 g/l. The bunches were gently destalked and the juice was pressed off and settled down for 48 hours, prior fermentation. Cold fermentation took place in stainless steel tanks.

### WINEMAKER'S COMMENTS

50 years of Swartland Sauvignon Blanc, this wine is only bottled in exceptional vintages. The result is a wine with great aromatics and a certain "grain", a true reflection of this special vineyard. Enjoy!!

- Charl du Plessis-

### TASTING NOTE

A feat for such a variety in the hot Swartland climate, this is the antithesis of Sauvignon Blanc, subtle, delicately fragrant, all in the texture.



Wine of Origin	Swartland
Alcohol	13.0%
Residual sugar	1.8 g/l
Total acid	5.9 g/l
pH	3.57

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*SpiceRoute*

THE SPICE ROUTE WINERY SOUTH AFRICA