

2014 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

The vineyards are planted on Richter 99 rootstock. These vines are mainly bushvine planted in deep, iron-rich clay soils with decomposed granite (koffieklip and Oakleaf), and farmed without irrigation. The average yield for these vineyards was between 3.5 and 6 tons per hectare. The varieties were selected for their suitability to the Swartland's growing conditions, and blended to express the region's unique *terroir*.

HARVEST DATE

From mid February to end of March 2014

WINEMAKING

The grapes were hand-harvested, destalked and lightly crushed, where after it was fermented in open concrete fermenters ('kuipe'). Manual punch downs were done during fermentation. The wines were then racked off and sent to barrel for malolactic fermentation and further ageing. Each wine component for the blend was matured in seasoned French and American oak for 12 months before blending occurred. The last step allowed for further maturation of the final wine in the same old oak barrels.

WINEMAKER'S COMMENTS

The 2014 Chakalaka consists of 6 grape varieties blended to produce a wine expressive of place. Each variety contributes in a different way to create this exciting wine. The cooler 2014 vintage resulted in a wine with softer mouth feel and depth. - Enjoy!" - *Charl du Plessis*

TASTING NOTE

Aromas of clove and subtle white pepper followed by plum with hints of elegant spice. A luscious and rich palate followed by smooth, integrated oak and well balanced tannins.



Wine of Origin	Swartland
Alcohol	14.0%
Residual sugar	4.1 g/l
Total acid	5.9 g/l
pH	3.54

41% Syrah | 17% Carignan | 15% Mourvèdre | 10% Grenache | 10% Petite Sirah | 7% Tannat

SpiceRoute

THE SPICE ROUTE WINERY SOUTH AFRICA