

2015 Spice Route Mourvèdre, 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

Mourvèdre is proving to produce some of our most exciting wines in the Swartland. The grapes were harvested from unirrigated bushvines, planted in 2001 on deep Koffieklip and Oakleaf soils. The average yield was 4.5 tons per hectare.

HARVEST DATE

09 March 2015.

WINEMAKING

Grapes were hand harvested at 25.1 Balling. The grapes were destalked and lightly crushed into open concrete fermenters (kuipe). Manual punch downs were done regularly during fermentation. Fermentation lasted 7 days, after which the wine was pressed off the skins and transferred to seasoned French and American barrels for malolactic fermentation. The wine was matured for 14 months further in these barrels.

WINEMAKER'S COMMENTS

"Mourvèdre greatly benefits from maceration in open concrete fermenters, as there is ample time and opportunity to extract the maximum colour and flavour of the grapes. This makes an expressive and intense wine. - Enjoy!" - *Charl du Plessis*

TASTING NOTE

Black cherry infused with cardamom and nutmeg on the nose. Intense fruit shows well on the palate, with elegant iron-like tones adding to the savoury character of the wine.

Medium bodied with elegant oak from the old French barrels.



Wine of Origin	Swartland
Alcohol	14.0%
Residual sugar	3.2 g/l
Total acid	5.5 g/l
pH	3.60

SpiceRoute

THE SPICE ROUTE WINERY SOUTH AFRICA