

# 2017 Saffron Rosè

As dawn reveals another day, specialised pickers gather in the seemingly endless fields of violet-blue flowers to begin harvest of the world's most precious spice - saffron. One by one, each of the three stigmas is pulled out of the delicate flower and dried by hand – a lengthy process that makes the spice cost almost as much as gold. Much like this hand-harvested exotic spice, our grape selection is equally as rigorous. With low yielding bush vines grown in unique vineyards, our team is careful to ensure only unblemished bunches undergo light pressing, releasing sensual floral and honey-like aromas on this serious rosé. Serve chilled - a masterful match for almost any dish.

## IN THE VINEYARD

The grapes used to produce this Rose are selected from our Grenache Noir vineyard in Darling and from Piekenierskloof mountain vineyards. The Darling fruit is grown under bushvines and the vineyards are overlooking the cold Atlantic Ocean, planted on some of the country's finest red oakleaf soil. The Piekenierskloof fruit is un-irrigated low yielding vineyards, planted from 1973 on Piekenierskloof Mountain.

## HARVEST DATE

06 February and 24 February 2017

## WINEMAKING

Both parcels were handpicked and delivery to the cellar for hand sorting and gentle press to extract the pink colour. The individual components were fermented in old 500 Litres French oak barrels. After fermentation the wine was kept in barrel under control temperature for 6 months. Only three 500 Litres of this wine is made.

## WINEMAKER'S COMMENTS

"We specifically decided on these two unique vineyards sites to create this serious rosé wine. The older Piekenierskloof Grenache adds complex and minerality on this wine and the cooler Darling grapes, contributes towards more freshness and more fruit flavours of the wine. Saffron Rose is made in a more complex style that will pair well with most dishes." - Charl du Plessis -

## TASTING NOTE

Light pink colour. Sensual aromas of dark berries, stewed fruits and savoury notes on the nose. Full bodied dry rose with flavours of blackberries, cinnamon spice and well-integrated oak. *A masterful match for almost any dish.*

## RECOGNITION

2016: 91 points - Tim Atkins SA Report Publication 2017  
2016: Top 100 status/Double Platinum awards – NWC/Top 100 SA Wines 2017  
2016: Grand Cru National Champion Best in Class – NWC/Top 100 SA Wines 2017



<b>Wine of Origin</b>	<b>Western Cape</b>
<b>Alcohol</b>	<b>13.5%</b>
<b>Residual sugar</b>	<b>1.9 g/l</b>
<b>Total acid</b>	<b>5.9 g/l</b>
<b>pH</b>	<b>3.19</b>
<b>Grapes Varieties: 100% Grenache</b>	

*SpiceRoute*

THE SPICE ROUTE WINERY SOUTH AFRICA

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