

# 2016 Spice Route Chenin Blanc, 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

This Chenin Blanc is from a vineyard planted in 1978 in the Swartland. These trellised vineyards are planted on a south-east facing slope and are dryland farmed. The soils are predominantly koffiekliip (decomposed granite and iron-rich clay)

## HARVEST DATE

4 Feb and 12 Feb 2016

## WINEMAKING

For this wine, the grapes were picked at different maturity levels. The first picking was done at 22.0 degree balling, with the remaining balance picked mid-February, with high sugar levels and some raisins. Bunches were gently destalked and pressed. After 48 hours settling, the portion that was picked earlier was all fermented in stainless steel tanks to preserve freshness and elegance. The late picked portion was fermented and matured in old French oak barrels for 9 months, before the two components were blended and bottled.

## WINEMAKER'S COMMENTS

Due to the picking of the second portion late, there were some raisins present on select bunches. This added a beautiful dimension to this fantastic grape variety which will benefit from 3 or 4 years bottle age. Enjoy!" - *Charl du Plessis*

## TASTING NOTE

Bright, light yellow colour. Complex nose with tropical fruits and peach followed by flinty notes. The palate is rich and broad, reminiscent of the koffiekliip soils, with well-balanced acidity from the first picking.

## FOOD RECOMMENDATION

Given some time in the bottle, this wine will pair well with rich crustaceans or some lightly spiced dishes.



Wine of Origin	Swartland
Alcohol	14.0 %
Residual sugar	2.6 g/l
Total acid	5.9 g/l
pH	3.42

*Spice Route*

THE SPICE ROUTE WINERY SOUTH AFRICA