

2016 Spice Route Sauvignon Blanc, W.O. Darling

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

Spice Route Sauvignon Blanc is grown on the cool, rolling hills outside Darling, on the Cape West Coast. Just 4km from the ocean, the trellised Atlantic vineyards are rooted in red oakleaf soil and are amongst the finest Sauvignon Blanc vineyards in South Africa. Dryland farming and careful selected blocks result in a Sauvignon Blanc with exceptional depth, flavour and character.

HARVEST DATE

10, 12 & 13 February 2016

WINEMAKING

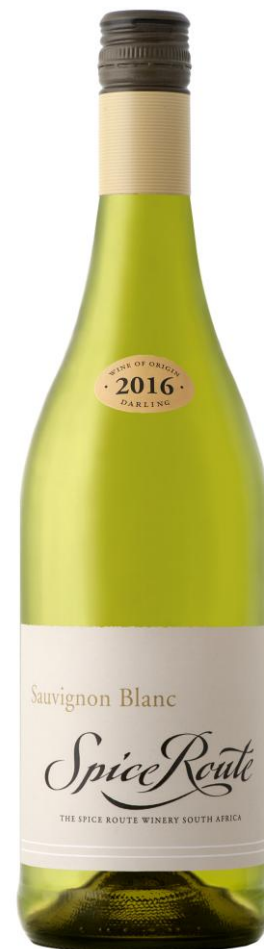
Grapes from trellised vineyards were picked at 23.5° balling. Harvesting was done partly by hand and partly by machine harvester, with yields varying from 3.5 to 5 tons per hectare. The machine harvester was used during the night, ensuring the grapes arrived at the cellar cool. The bunches were then destalked and crushed under reductive conditions, into static drainers. The skins were pressed at 0.9 bar of pressure and the juice was cold settled for 24 hours, prior to fermentation. Cold fermentation took place in stainless steel tanks at 10, 5 - 12 degree Celsius (°C). No malolactic fermentation was allowed.

WINEMAKER'S COMMENTS

"The 2016 vintage was characterised by dry growing conditions, which resulted in very low crop levels. Harvest time was much earlier and shorter than normal. This said, the overall quality of the wine is very consistent and wonderfully expressive of the variety" - *Charl du Plessis*

TASTING NOTE

Tropical and grapefruit notes on the nose, with typical Darling lime character. Intense lingering mouthfeel reminiscent of the cool climate granite soils of this dryland farmed vineyard.



Wine of Origin	Darling
Alcohol	14.0%
Residual sugar	2.2 g/l
Total acid	6.0 g/l
pH	3.47

SpiceRoute

THE SPICE ROUTE WINERY SOUTH AFRICA