

## Swartland Pinotage 2017

Swartland, Coastal Region, South Africa



Grape Varieties	<b>100% Pinotage</b>
Winemaker	<b>Charl du Plessis</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Residual Sugar	<b>2g/L</b>
Acidity	<b>5.5g/L</b>
Wine pH	<b>3.51</b>
Notes	<b>Vegetarian, Vegan</b>

### PRODUCER

Charles Back was a pioneer in the Swartland when he started Spice Route in 1998. "Without [Charles]...the Swartland would still be regarded as a rural backwater" wrote Tim Atkin. Today, the region is the source of many of South Africa's outstanding wines, yet Spice Route remains one of the best and most credible producers in the region, due largely to the fact that they own their own vineyards. Spice Route's 100 hectares of vineyards are situated in Malmesbury and Darling. The former, all bush trained on Malmesbury shale and red clay subsoils (the clay ensures the vineyards are dry grown), give the Grenache and Mourvèdre the intensity of fruit that makes this region so exciting. Winemaker Charl du Plessis has been with Charles for 15 years, and knows the region intimately. The winemaking is 'hands off', as Charl is keen to capture the flavours and structure of the outstanding fruit he has grown.

### VINEYARDS

This wine is made from a single bushvine vineyard on the farm, Klein Amoskuil in Malmesbury. These un-irrigated bushvines were planted in 1997 on Koffieklip soil.

### VINTAGE

The dry conditions throughout harvest ensure there was very little disease pressure. These dry conditions also led to drought, resulting in a smaller-than-usual crop, but this meant greater concentration and flavour in the grapes.

### VINIFICATION

The bunches were fermented in five-ton open concrete fermenters with manual punch-down of the skins twice a day, extracting deep colour and flavour. After pressing, the wine was transferred to tight-grain American oak barrels (of which half were seasoned) for malolactic fermentation. The wine was then matured for 12 months prior to bottling.

### TASTING NOTES

This Pinotage has an intense ruby red colour, with rich blackcurrant and cherry aromas. On the palate, there are intense dark fruit flavours that combine well with the sweet vanilla oak aromas.

### AWARDS

Sommelier Wine Awards 2019, Food Match Trophy (Pulled Pork)