



Grape Varieties	100% Pinotage
Winemaker	Charl du Plessis
Closure	Natural Cork
ABV	14%
Residual Sugar	2.1g/L
Acidity	6.1g/L
Wine pH	3.67
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Charles Back was a pioneer in the Swarthland when he started Spice Route in 1998. "Without [Charles]...the Swarthland 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 produced from a single block of bush vineyard on the Klein Amoskuil farm in Malmesbury. These unirrigated bushvines were planted in 1997 on Koffieklip soils. This deep ferricrete soil is comprised of decomposed granite from the Paardeberg Mountain percolated with iron rich brown and red stones. Koffieklip soils produce elegant red wines with robust structure.

VINTAGE

The 2024 vintage benefited from dry winter conditions from June-August, resulting in disease-free vineyard conditions to start off the season. Sufficient early rainfall combined with mild growing conditions produced a larger crop size while maintaining fruit quality throughout the season.

VINIFICATION

The bunches were fermented in 5-tonne open concrete fermenters with manual punch-down of the skins twice a day, extracting deep colour and flavour. The wine was pressed off and transferred to tight-grain American oak barrels with 30% new oak used to complete malolactic fermentation and maturation. A small portion also matured in underground clay pots.

TASTING NOTES

This Pinotage has an intense ruby red colour in the glass. On the nose are lifted aromas of blackcurrant and ripe cherry fruit, with subtle notes of dark spices, cedar and a trace of smoky oak. On the palate, there are intense dark fruit flavours complemented by bright acidity and framed by velvety tannins.