

HERE BE DRAGONS



Tormentoso

Mourvèdre 2012

Wine of Origin

Paarl

Grape Source

Mourvèdre from a dry-farmed vineyard on Koopmanskraal farm in Agter-Paarl region, Syrah from dry-farmed vineyards in same region

Varietal Blend

85% Mourvèdre
15% Syrah

Production

1944 x 6 x 750ml

Closure

Natural Cork

Analysis

Alc: 14.0%
RS: 2.8 g/l
TA: 5.3 g/l
pH: 3.52

Tasting notes

A complex nose of berry fruit that is complemented by Fynbos (heather/bracken) and spice aromas. Palate is layered with flavours of cloves, leathery spice and red fruit. A dry and savoury finish.

Vineyards

Mourvèdre is fairly rare in South Africa, only a handful are bottled as single varietals. This temperamental grape thrives on the Koopmanskraal farm in Agter-Paarl. The un-irrigated, 10 year old block produces intensely concentrated, very small bunches with pea-sized berries. The soils impart the unique rich fruit, soft spice and minerality that is characteristic of this exciting, unique wine.

Vinification details

100% of the wine was fermented on the skins and matured in small oak barrels. 15% of the blend was matured in new barrels. A small portion of Syrah was blended in to add to the fruit concentration and to balance the spice aromas of the Mourvèdre. Fined and filtered before bottling with screwcap closures.

Vintage description

The 2012 vintage was a good vintage for both red and white wines in the Agter-Paarl region. With dry weather and little rain throughout the growing season, the vines remained healthy and ripened their fruit easily. The crop was smaller than usual, but the grapes were of a high quality. Temperatures were warmer earlier in the season, but cooled off towards the end allowing for slower and more balanced ripening, and resulting in moderate alcohol levels as well as good colour and concentration. Cool morning and afternoon breezes throughout summer helped to keep the ripening process smooth and steady.

