

HERE BE DRAGONS



Tormentoso

Reserve 2012

Wine of Origin

Paarl

Grape Source

Dry-land vineyards from
Agter-Paarl

Varietal Blend

Shiraz 67% Pinotage 17%
Mouvèdre 8% Cinsaut 8%

Production

1537 bottles

Closure

Natural Cork

Analysis

Alc: 14.5%
TA: 5.8 g/l
pH: 3.62

Tasting notes

The wine shows a garnet red colour with a ruby rim. It has a delicate perfumed nose of raspberry and red fruits with slight chocolate aromas and vanilla spice from the oak. Black forest cake, spice and dark berries follow through on the palate with finely textured tannins. Drink now or cellar for 5-8 years.

Vineyards

The grapes for this wine are from a selection of the best of our vineyards in the Agter-Paarl region. These dry-farmed vineyards range between 12 and 18 years old. The Shiraz and Mouvèdre vineyards are trained using the South African Perold-system while the Cinsaut and Pinotage are trained as bush-vines.

Vinification details

The grapes for our Reserve were specially selected from our best vineyard blocks. They were hand-picked, carefully sorted and crushed into small open fermenters, hand-punched-down and hand pressed in a small basket press. The wine was allowed to settle for a few days after pressing. The clean wine was racked to barrel for approximately 20 months with occasional rackings. A combination of new oak and older French oak barrels were used, to avoid over-extraction and to protect the fruit structure. Malolactic-fermentation was completed in barrel. No fining or filtration done prior to bottling.

Vintage description

The 2012 was a good vintage for red wines in the Agter-Paarl region. Temperatures were warm 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.

