

HERE BE DRAGONS



Tormentoso

Syrah & Mourvèdre 2013

Wine of Origin

Coastal Region

Grape Source

Dry-land vineyards from
Agter-Paarl

Varietal Blend

90% Syrah
10% Mourvèdre

Production

4300 x 6 x 750ml

Closure

Natural Cork

Analysis

Alc: 14.0%
RS: 2.6 g/l
TA: 5.3 g/l
pH: 3.6

Tasting notes

Intensely aromatic, with aromas of orange-peel, leather, cigar tobacco, black liquorice and dark-plummy fruit. Medium to full-bodied with layers of dark fruit, black forest cake and typical black wine gum flavours rounded out by soft, juicy tannins on the finish.

Vineyards

The dry-land, mostly bush-vine Syrah vineyards grow on well-drained shale soils in the Agter-Paarl region. These shale soils, combined with low rainfall and warm conditions, reduce the vigour of the vineyards and produce smaller berries, resulting in distinctive Syrah wines with concentrated flavours and distinctive minerality. The Mourvèdre comes from an un-irrigated, 10-year-old block grown on the Koopmanskraal farm in Agter-Paarl.

Vinification details

The grapes were hand-harvested at between 24 and 25° balling and given a one day cold maceration. Fermentation took place over 5 days in stainless steel tanks with regular pump-overs. Just before the end of fermentation, the wine was pressed and put back into tank for malo-lactic fermentation. 100% of the wine was matured in 225-litre oak barrels (10% new) for 15 months.

Vintage description

A cold winter in 2012 set the stage for a very good 2013 harvest. Yields were in line with long-term averages. The growing season was relatively dry and long, with slightly cooler than normal temperatures throughout, and no heat-waves. Harvest was 2 weeks later than normal, resulting in white wines with intense tropical fruit flavours and good varietal characteristics, and red wines with very good colour and soft, ripe tannins.

