



TORMENTOSO

Mourvèdre 2009

Wine of Origin Paarl

Varietal Blend:
88% Mourvèdre 12% Syrah

Production:
992 x 6 x 750ml

Grape Source:
Mourvèdre from 7.75ha dry-farmed vineyard on
Koopmanskraal farm in Agter-Paarl region, Syrah from
dry-farmed vineyards in same region

Vineyard info:
Mourvèdre: dry-farmed, trellised, 2222 vines/ha, planted
2003. Shale soil has distinctive high small red pebble
content (granite origin) in topsoil

Analysis:
Alc 14.5% RS 2.8 g/L TA 5.7 g/L pH: 3.51

Vinification details:

The wine was fermented on the skins and matured in a combination of 90% French and 10% American oak barrels, of which 40% of the blend matured in new barrels. Small portion of Syrah 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:

2009 was a relatively easy harvest, with near ideal weather conditions. Vineyards remained stress-free and healthy, ripening their crops easily. In general, the quality of the harvest for both red and white wines was very good.

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.

