

HERE BE DRAGONS



*Wine of Origin*

Paarl

*Grape Source*

Dry-farmed vineyards in  
Agter-Paarl

*Varietal Blend*

85% Mourvèdre 15% Syrah

*Production*

1105 x 6 x 750ml

*Closure*

Natural Cork

*Analysis*

Alc: 14.0%

RS: 2.9 g/l

TA: 5.7 g/l

pH: 3.48

Total Extract: 29.1 g/l

# Tormentoso

## Mourvèdre 2014

*Tasting notes*

A brick-red wine with a ruby rim. A complex nose of berries that is complemented by Fynbos (heather/bracken) and spice aromas. Palate is layered with flavours of cloves, leather 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 trellised block produces intensely concentrated, small bunches with pea-sized berries. The soils impart the unique rich fruit, soft spice and length that is characteristic of this exciting, unique wine. Shiraz is added for additional dark fruit flavours and a plummy texture.

*Vinification details*

100% of the wine was fermented on the skins and matured in small oak barrels with 10% of the blend matured in new barrels. Fined and filtered before bottling.

*Vintage description*

A cold winter in 2013 set the stage for a very good 2014 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.

