



# Tormentoso

## Syrah & Mourvèdre 2014

### *Wine of Origin*

Coastal Region

### *Grape Source*

Dry-land vineyards from  
Agter-Paarl

### *Varietal Blend*

76% Syrah  
24% Mourvèdre

### *Production*

3100 x 6 x 750ml

### *Closure*

Natural Cork

### *Analysis*

Alc: 14.0%  
RS: 3.1 g/l  
TA: 5.8 g/l  
pH: 3.47

### *Tasting notes*

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

### *Vineyards*

Trellised vineyards grown on well-drained shale soils in the Agter-Paarl region. These 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 26° 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 older American oak barrels for 15 months.

### *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.

