



# Tormentoso

## Mourvèdre 2015

### *Wine of Origin*

Paarl

### *Grape Source*

Dry-farmed vineyards in  
Agter-Paarl

### *Varietal Blend*

100% Mourvèdre

### *Production*

1062 x 6 x 750ml

### *Closure*

Natural Cork

### *Analysis*

Alc: 14.5%

RS: 3.1 g/l

TA: 5.3 g/l

pH: 3.6

Total Extract: 29.1 g/l

### *Tasting notes*

Dark ruby with a brick-red rim. A complex nose of black-berries that is complemented by Fynbos (heather/bracken) and spice aromas. Palate is layered with flavours of cloves, leather and red fruit. A full and mouthfilling finish.

### *Vineyards*

Mourvèdre is fairly rare in South Africa, only a handful are bottled as single varieties. 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 and wet winter in 2014 set the stage for a very good 2015 harvest. Although the conditions were harsh and quite dry during harvest 2015, the yields were quite good and the reds were fantastic. Good ripening conditions made for deeply-coloured reds that were softer and drinkable earlier than other vintages. One of the best red vintages in the last 10 years!

