



Tormentoso

Syrah & Mourvèdre 2015

Wine of Origin

Paarl

Grape Source

Dry-land vineyards from
Agter-Paarl

Varietal Blend

95% Syrah
5% Mourvèdre

Production

1069 x 6 x 750ml

Closure

Natural Cork

Analysis

Alc: 14.5%
RS: 2.7 g/l
TA: 5.8 g/l
pH: 3.31

Tasting notes

Deep garnet with light rim. Intensely aromatic with aromas of black pepper, leather, cigar tobacco and dark plum fruit. Medium to full-bodied with layers of black forest cake, liquorice and dried fruit 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 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!

