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Circumstance Cape Coral Mourvedre 2008

The delicate, pale Cape Coral Rose reminds of the roses from Bandol in the South of France. Beautifully dry with flavours of red berries and raspberry. Herby flavours become more pronounced as the wine ages. The delicate fruit on the palate ends with a tight, dry finish. The colour inspired the reference to "Coral".

Great with fresh seafood and it even complements spicy foods.

variety : Mourvedre | 100% Mourvedre
winery : Waterkloof
winemaker : Werner Engelbrecht
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 2.80 g/l **pH :** 3.43 **ta :** 5.36 g/l **va :** 0.26 g/l
type : Rose **style :** Dry
pack : Bottle **closure :** Cork



in the vineyard : Circumstance Cape Coral Mourvedre was produced from grapes purchased in the Swartland wine growing region, characterized by relatively mild winters, and long hot summers. Vines are cultivated under dry land conditions. Planted in cool, deep red soils which provide adequate water for this late ripening variety.

2008 GROWING SEASON
A winter which provided much needed rain and cold weather was followed by a cool, wet spring. The regular rains during spring and the early parts of the summer did lead to higher than normal disease pressure. We had to increase our spraying intervals in order to insure that our vineyards stay free from disease. Cloudy periods during flowering resulted in irregular set. Bunches were lose and the berries small which allowed for the berries to colour evenly.

in the cellar : The wine was fashioned in the traditional French Blanc de Noir style. The grapes were hand harvested and a gentle whole bunch pressing took place. No further maceration of the juice with the skins was allowed. The juice was separated from the skins by draining and a natural fermentation proceeded until fermented dry. It was left on the primary lease for 4 months to add complexity to the palate before bottling.