

## Circumstance Cape Coral Mourvedre 2007

A very serious Cape Rosé. Beautifully dry, but firm with an evocative herby character. Elegant fresh red fruit flavours allow for immediate appeal. The pale onion-skin colour is not typically South African, but more reminiscent of a rosé from the south of France. 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 : 1.4 g/l   pH : 3.15   ta : 6.1 g/l   va : 0.52 g/l

**type** : Rose   **style** : Dry

**pack** : Bottle   **closure** : Cork

**in the vineyard** : Circumstance Cape Coral Mourvèdre was produced from grapes purchased in the Swartland wine growing region, just north of Stellenbosch and Paarl. The area is characterised by relatively mild winters, and long hot summers. The vineyard was planted in cool, deep red soils, against an elevated south-west facing slope. It benefitted to a certain extent from the cooling influence of the Atlantic Ocean to the west. The vineyard is trellised, but not irrigated.

### 2007 GROWING SEASON

It was a very typical Cape winter with good rain and low temperatures. Spring was quite cool and summer came early. Early summer rain provided enough moisture to assist the vineyards through a warm spell early in January. Rains early in February caused problems for early ripening varieties, but actually benefitted the Mourvèdre.

**in the cellar** : The wine was fashioned in the traditional manner. 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. The wine was kept on the fine lees for about three months before bottling took place.

