

Circumstance Cape Coral Mourvedre 2009

A serious, dry Cape Rosé with an herby, spicy character. Elegant fresh red fruit flavours allow for immediate appeal. The delicate, pale Cape Coral Rose reminds of the roses from Bandol in the South of France. The delicate fruit on the palate ends with a tight, dry finish. The colour inspired the reference to "Coral".

Great with fresh seafood and sushi 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 : 2.40 g/l pH : 3.44 ta : 5.21 g/l va : 0.26 g/l

type : Rose **style :** Dry

pack : Bottle **closure :** Cork

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

2009 GROWING SEASON

The Winelands stayed in the grip of winter well into September of 2008. Very good rains during the winter ensured that soil retained enough moisture to sustain the vines through the long growing season. Together with cool weather during Spring, it caused vineyards to ripen the grapes later than normal. Cultivars that ripen early to mid season were 2 to 3 weeks later than normal years. The long, cool growing season ensured that grapes had a high natural acidity and lots of flavour. Late ripening varieties like Cabernet Sauvignon ripened on time. The result was a short and very intense harvest which lasted for about 5 weeks

in the cellar : Grapes were hand harvested and a gentle whole bunch pressing extracted only the best juice. No further maceration of the juice with the skins was allowed. The natural occurring yeast was allowed to ferment the juice at temperatures of 16 to 18 degrees Celsius, which took 13 weeks to complete. It was left on the primary lees for another month to add further complexity before bottling.

