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# Circumstance Cape Coral Mourvèdre 2010

A serious, dry Cape Rosé with a herby, spicy character. Elegant fresh red fruit flavors allow for immediate appeal. The delicate, pale Cape Coral Mourvèdre 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% Mourvèdre
**winery :** Waterkloof
**winemaker :** Werner Engelbrecht
**wine of origin :** Stellenbosch
**analysis :** **alc :** 13.5 % vol **rs :** 3.22 g/l **pH :** 3.34 **ta :** 5.22 g/l
**type :** Rose **style :** Dry
**pack :** Bottle **closure :** Cork




**in the vineyard :** Circumstance Cape Coral Mourvèdre 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 dry land conditions. Planted in cool, deep red soils, which provide adequate water for this late ripening variety.

**about the harvest:** Grapes were hand-harvested and a gentle wholebunch pressing extracted only the best juice. No further maceration of the juice with the skins was allowed. The naturally occurring yeast was allowed to ferment the juice at temperatures of 16 to 18° C, which took 13 weeks to complete. It was left on the primary lees for another month to add further complexity before bottling.

**in the cellar :** After a very cool 2008/09 growing season, the 2009/10 vintage was one of the most difficult in years. Strong winds of up to 120 km/h and rain storms at the end of October were some of the climatic factors we had to battle with during spring. The wind created havoc right through the season, blowing off shoots and reducing the yield significantly. Cool weather prevailed through spring into late February 2010 and had a positive influence on the quality of the grapes.