

Tormentoso Syrah & Mourvedre 2009

Intensely aromatic, with aromas of orange-peel, leather, cigar tobacco, black liquorice and dark-plummy fruit. Medium to full bodied with layers of black fruit, leather notes. Ends off with typical black wine gum flavours rounded out by soft, juicy tannins.

variety : Shiraz | 80% Shiraz; 20% Mourvedre

winery : MAN Family Wines

winemaker : .

wine of origin : Paarl

analysis : alc : 14.5 % vol rs : 3.1 g/l pH : 3.52 ta : 6.2 g/l

type : Red

pack : Bottle **closure :** Screwcap

in the vineyard : Grape Source: Dry-farmed vineyards in Agter-Paarl region
Vineyard info: Planted on deep, pebbly Malmesbury Shale soils

Dry-land vineyards on shale soils grow small flavourful grapes with concentrated fruit flavours and minerality.

about the harvest: 2009 was a relatively easy harvest, with near ideal weather conditions. Vineyards remained stress-free and healthy, ripening their crops easily. In general, the quality of the harvest for both red and white wines was very good.

The grapes were hand-harvested at optimum ripeness.

in the cellar : The grapes were given a one day cold maceration. Fermentation took place over 5 days in stainless steel tanks with regular pump-overs. Just before dryness, the wine was pressed and put back into tank for malo-lactic fermentation. 100% of the wine was matured in 225 and 300 litre oak barrels (30% new) for 10 months. 20% Mourvedre blended in to complement the dark fruit and liquorice spice of the Syrah. Fined and filtered before bottling with screwcap closures.

Total Production: 1584 x 6 x 750ml

