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Circumstance Cape Coral Mourvèdre 2011

Pale, salmon colour. Delicate flavours of spice and herbs. Gentle and smooth with great persistence and a dry finish.

Fantastic food companion and is a natural partner for seafood and even Thai dishes.

variety : Mourvedre | 100% Mourvèdre
winery : Waterkloof
winemaker : Werner Engelbrecht
wine of origin : Stellenbosch
analysis : **alc :** 13.0 % vol **rs :** 2.0 g/l **pH :** 3.52 **ta :** 4.80 g/l
type : Rose **style :** Dry
pack : Bottle **size :** 0 **closure :** Cork



in the vineyard : Circumstance Cape Coral Mourvèdre is produced from grapes purchased in the 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, vines can slowly ripen the grapes during the growing season.

THE 2010/11 GROWING SEASON
A growing season which will be remembered as one of the most dry and windy on record in the Schapenberg area. May and June was very cold and vines could accumulate enough cold units for effective budburst. Rainfall for the winter months was well below average. The dry weather continued into spring and summer with very little rainfall measured from middle November. The dry, windy conditions kept production levels very low on all varietals. Berries were very small with thick skins. Acidity levels were also very low due to the dry, hot summer and grapes were harvested about a week to two weeks earlier than normal.

about the harvest: Grapes were hand-harvested.

in the cellar : Grapes were gently whole bunch pressed extracting only the best juice. No further maceration of the juice with the skins was allowed. Natural occurring yeast was allowed to ferment the juice at temperatures of 16 to 18 degrees Celsius, which took 4 months to complete. The wine was then left on the primary lees for another month, to add further complexity before bottling.