

## Bovlei Mad Hatters Mourvedre 2010 (Discontinued)

Berry tart, blackberries, blueberries, Lots of dark fruit with just a touch of sweetness, Dry tannins, Tickle or sparkle on the tongue due to the slightly higher alcohol.

The scene is set for a meeting of two white grape varieties, each with its own personality and appeal. The floral sensuality of Roussane is harnessed in the bracing grip of Grenach blanc. The result is a complete white wine with an intensely aromatic flavour leading to wild flowers and a collecting of freshly gathered herbs.

Fish basted in brown sugar, Tempura avocado

**variety :** Mourvedre | 100% Mourvedré

**winery :** Bovlei Cellar (Wellington Wines)

**winemaker :** Jacques Theron / Frank Meaker

**wine of origin :** Wellington

**analysis :** alc : 15.24 % vol rs : 3.9 g/l pH : 3.76 ta : 5.0 g/l

**type :** Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

**pack :** Bottle **size :** 0 **closure :** Screwcap

**ageing :** Drink now or keep for up to 5 years.

**in the cellar :** The grapes come from the Paarl area. They were crushed and chilled to maximize skin contact and to extract flavour, no pressed juice was added. The two varieties were fermented between 12° C and 15° C. They were blended later and the acid adjusted and stabilised

