

Tormentoso Mourvèdre 2010

A complex nose of berry fruit that is complemented by Fynbos (heather/bracken) and spice aromas. Palate is layered with flavours of cloves, leathery spice and red fruit. A dry and savoury finish.

variety : Mourvedre | 85% Mourvèdre, 15% Syrah

winery : MAN Family Wines

winemaker : .

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 3.3 g/l pH : 3.45 ta : 5.7 g/l

type : Red **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Screwcap

in the vineyard : Grape Source: Mourvèdre from dry-farmed vineyard on Koopmanskraal farm in Agter-Paarl region, Syrah from dry-farmed vineyards in same region.

Vineyard info: Mourvèdre: dry-farmed, 5-wire trellised vineyard. Shale soil has distinctive high red pebble content (granite origin) in topsoil

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.

about the harvest: Ideal ripening conditions started the 2010 season, with cool temperatures prevailing. Strong winds resulted in some crop loss, but increased concentration of flavours in remaining fruit. Good winter rains in 2009 kept vineyards healthy throughout summer. Overall quality of wines was very good indeed.

in the cellar : 100% of the wine was fermented on the skins and matured in small oak barrels. 15% of the blend was matured in new barrels. A small portion of Syrah was blended in to add to the fruit concentration and to balance the spice aromas of the Mourvèdre. Fined and filtered before bottling with screwcap closures.

Total Production: 1944 x 6 x 750ml

