

Tormentoso Syrah & Mourvèdre 2010

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 | 90% Shiraz, 10% Mourvèdre

winery : MAN Family Wines

winemaker : .

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 2.86 g/l pH : 3.46 ta : 5.6 g/l

type : Red **style :** Dry

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: 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.

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: 2000 x 6 x 750ml

