

Tormentoso Mourvèdre 2012

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 : Francois Bezuidenhout

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 2.8 g/l pH : 3.52 ta : 5.3 g/l

type : Red **style :** Dry **taste :** Fragrant

pack : Bottle **size :** 0 **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.

With dry weather and little rain throughout the growing season, the vines remained healthy and ripened their fruit easily. The crop was smaller than usual, but the grapes were of a high quality. Temperatures were warmer earlier in the season, but cooled off towards the end allowing for slower and more balanced ripening, and resulting in moderate alcohol levels as well as good colour and concentration. Cool morning and afternoon breezes throughout summer helped to keep the ripening process smooth and steady.

about the harvest: The 2012 vintage was a good vintage for both red and white wines in the Agter-Paarl region.

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. Finned and filtered before bottling with screwcap closures.

Total Production: 1944 x 6 x 750ml

