

Tormentoso Syrah & Mourvèdre 2011

Intensely aromatic, with aromas of orange-peel, leather, cigar tobacco, black liquorice and dark-plummy fruit. Medium to full bodied with layers of dark fruit and black forest cake. Finish shows typical black wine gum flavours rounded out by soft, juicy tannins.

variety : Shiraz | 93% Shiraz 7% Mourvèdre

winery : MAN Family Wines

winemaker : Francois Bezuidenhout

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 2.66 g/l pH : 3.46 ta : 5.45 g/l

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

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

in the vineyard :

Grape Source: Dry-land 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.

The 2011 vintage saw some heat waves and very hot conditions resulting in quite full bodied and ripe red wines. Strong winds resulted in some crop loss, but increased concentration of flavours in remaining fruit. Good winter rains in 2010 kept vineyards healthy throughout summer. Overall quality of wines was very good indeed.

about the harvest: The grapes were hand-harvested at optimum ripeness and given a one day cold maceration.

in the cellar : Fermentation took place over 5 days in stainless steel tanks with regular pump-overs. Just before the end of fermentation, the wine was pressed and put back into tank for malo-lactic fermentation. 100% of the wine was matured in 225 litre American oak barrels (10% new) for 15 months. Syrah adds dark fruits and liquorice while the 7% Mourvèdre complements with spice and Fynbos notes. 2011 Vintage in cork for the first time.

Total Production: 3333 x 6 x 750ml

