



MOURVEDRE 2022

VINEYARD BLOCK

A fabulous little 0,74ha block on neighbouring Keermont vineyard. A north facing site with now mature 13yr old vines on a vertical trellis, clone MT11 on 101.14 rootstock. Soil red clay loam, decomposed granite with high levels of iron and quartzite. Yield 3 tons / ha (18 hl/ha).

VINTAGE CONDITIONS

Ideal winter conditions with sufficient rain and cold units up until the end of August 2021. Excellent budbreak about 7 days later than usual resulting in nice even growth. Early spring was cool and dry and then became cooler and wetter with 123mm in October. This provided vigorous canopies and high fungal disease pressure which was well managed. A very hot and dry January was quite a shock to many vineyards, but these mature vines in deep, clay rich soils managed this period well. February was cooler with a little relieving rain. Well balanced crop to growth and picked in perfect condition.

Harvest date: 10/3/22 @ 23,5 balling

PRODUCTION

Handpicking into 20 kg crates. Destemmed and lightly crushed directly into a small open top barrel. Spontaneous fermentation with the cap of skins punched down manually twice a day for 16 days. Wine drained directly to a barrel together with single pressing from the traditional hand basket press. Transferred the next day off the gross lees to a small clay amphora. Malolactic fermentation and 18 months maturation in the amphora.

Bottled by hand unfined (vegan) and unfiltered.

Bottling date: 28/07/2024 Production: 25 x 6 x 750ml

TASTING NOTES

Attractive deep red / purple colour. Lovely, cured meats and wild dark berry fruit nose with some spices, tobacco and some fynbos notes. Lifted aromatics. Enough fruit concentration to balance the lovely austerity and dryness. Quite grippy, with a classic European feel to it. Evolves beautifully in the glass. Drink 2026 to 2037. Ideal with rich and smoky pork belly slow cooked on the braai or Weber.

ANALYSIS

Alc. 14.33% SG. 1.8g/l TA 4.7g/l pH 3.8 VA 0.54 SO₂ 10^{free} & 21^{total}