



SMALL BATCH COLLECTION MOURVEDRE 2015

The Small Batch Collection wines are made in miniscule quantities and allow the winemaking team to explore various winemaking techniques, grape varieties and vineyards. Sometimes we push the winemaking boundaries a bit (the revolutionary process) and sometimes it's all about figuring out the best way to capture the pure essence of a specific vineyard. We have a small Mourvèdre vineyard on Joostenberg and we believe that the variety does well in our conditions. The 2015 vintage was especially good and a small portion (along with Cabernet Sauvignon, Syrah and Touriga Nacional) was included in our top estate blend i.e. Joostenberg Estate Bakermat 2015. This is the 1st release of Mourvèdre at Joostenberg. Only 288 bottles were made.



VINEYARDS

Our vineyards lie on the south western edge of the Paarl region. The climate is Mediterranean - i.e. cold, wet winters and dry summers. These grapes were sourced from a very small (2000 vines), 15 year old vineyard planted in clay-rich soil.



VINIFICATION

Grapes were hand-picked, partially de-stemmed (2 thirds de-stemmed and 1 third left whole-bunch) and fermented in open-topped tanks for 5 days. Twice a day the grapes were gently "punched-down" (pigeage). No additions of yeast, tartaric acid, Sulphur dioxide (or anything for that matter) were made to the must. Bottled after 18 months maturation in an old barrel. The only addition was a tiny amount of Sulphur-dioxide at bottling.



VARIETIES

Mourvedre

100%



WINE ANALYSIS

Alc:	14.5%
RS:	2.7 g/l
TA:	5.0 g/l
pH:	3.7



TASTING NOTES

Quite rustic and a bit wild...in a positive sense. Blackberry, plum, roast meat and tar. The tannins are prominent but not green. One to keep!