

MOURVÈDRE

In his book, *The Sun Also Rises*, Ernest Hemingway sold the bull chase in Pamplona to the world. Neither the rustic lifestyle of the Spanish, nor the Charge of the Light Brigade, can surpass the adrenalin levels of this annual occasion – be it those of the humans or the animals.

If this “self destruction of mankind” stampede scene is a bit much for you, hang out in a cool tapas bar and let them bring on a couple of glasses of slightly chilled Mourvèdre. Be careful not to over indulge on this summer sensation as you might just build up the courage to start chasing the bulls.

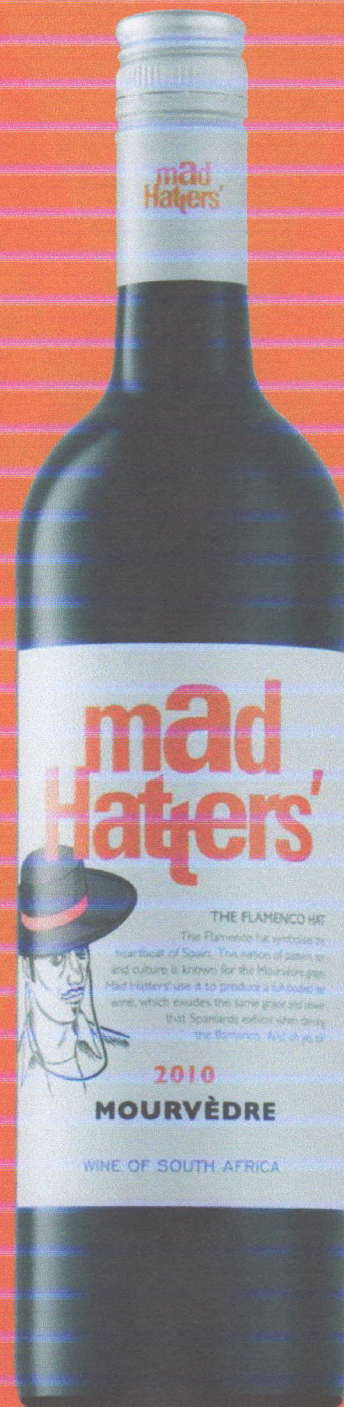
WINEMAKERS NOTES:

100% Mourvèdre is rare in South Africa and wine-lovers will be astounded by the abundance of fruit and layers of spice, so far removed from the more traditional varieties that locals have become accustomed to. The colour is vivid and deep, a bit of black velvet hinting at the wine’s elegant tannins and plush mouth-feel.

WINE MAKING:

Grapes from selected vineyards in and around Wellington. The wines were fermented in different tanks, with thorough pump-overs. It underwent a lengthy maceration. Aged for 12 months in 300 litre barrels and a 4 000 litre barrel to which French oak staves were added. Great care was taken to prevent exposure to oxygen as Mourvèdre tends to lose its fresh appeal when exposed to oxygen.

mad Hatters'



Spanish Flamenco Hat