

Bovlei Wines



Mourvèdre

TASTING 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.

[Click here for the full story \(PDF\)](#)

Technical Analysis

Density 20°C	Alcohol Vol%	Total Extract g/l	Residual Sugar g/l	Sugarfree extract g/l	Total acid g/l	Volatile Acidity g/l	Free SO ² mg/l	Total SO ² mg/l	pH
0.9909	15.24	31.5	3.9	28.6	5.0	0.64	27	80	3.76