



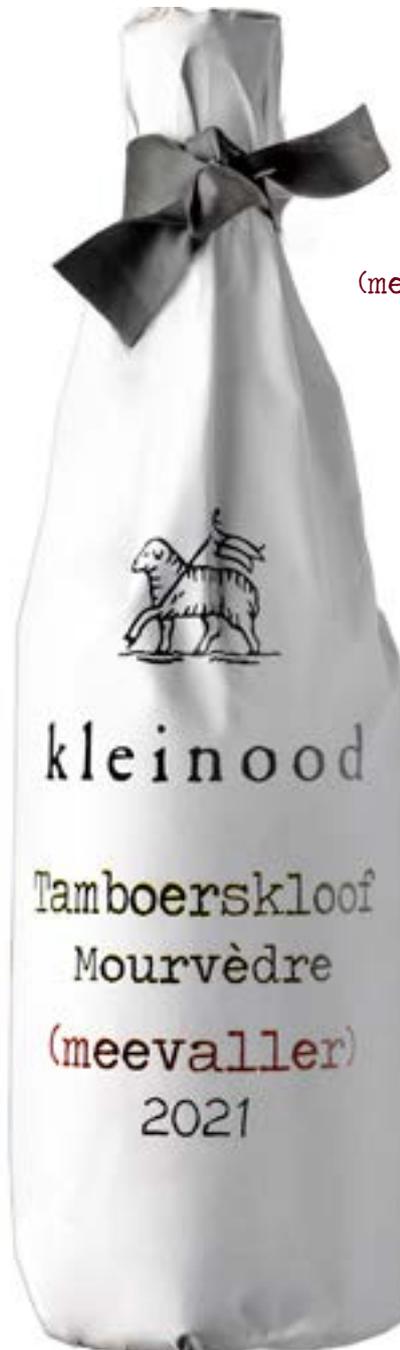
Kleinood

Mourvèdre (meevaller) 2021

Mourvèdre is a sensitive and fickle variety, which does not regularly produce a complete and balanced vintage such as 2021.

What makes the (meevaller) 2021 exceptional is the combination of weight and texture with a youthful freshness. The medium-light colour and the attractive strawberry and spice on the nose suggest a light bodied, even frivolous, wine. However, the leather, tobacco box and mocha notes allude to something more. With the fresh entry fresh showing sour cherry and strawberry the wine moves to good weight on the mid-pallet and texture all-round with hints of oak; vanilla and spice. The finish of the wine lingers on with chocolate and cherry, yet stays focussed due to a good acidity level.

The Mourvèdre (meevaller) 2021 has not been entered for competitions.



(meevaller) = money from home



Kleynood

Tamboerskloof Mourvèdre (meevaller) 2021

Technical Notes

GRAPES	Mourvèdre Clone MT-11
ASPECT	North Facing
ALTITUDE	170-180 m above MSL
DISTANCE FROM SEA	18km
SOIL TYPE	Tukulu, Kroonstad
VINES ESTABLISHED	2001
TRELLISING	7 Wire Perold System (Vertical Shoot Position)
PRUNING	2 Bud Spurs- rejuvenation takes place by reworking permanent structures on vines.
HARVEST DATE	19 March 2021
BOTTLING DATE	22 June 2022
WINEMAKING RECORD	<p>Bunches are picked in 17kg crates at a balling of 22.6, sorted, destemmed, resorted and crushed slightly. Using gravity, the grapes are transported to an open square stainless-steel tank. Juice is fermented at 25 degrees Celsius and left for 14 days for maceration - 30% whole bunch fermented.</p> <p>The wine is matured for 15 months in second fill, 500L French oak. Only 3 barrels produced.</p>
WINE ANALYSIS	<p>Alcohol 13.7 % volume</p> <p>Total Acid 5.4 g/l</p> <p>pH 3.45</p> <p>Residual Sugar 1.85 g/l</p> <p>Cellaring Potential 5 years</p>
WINE MAKER'S COMMENTS	<p>What makes the Mourvèdre 2021 exceptional is the combination of weight and texture with a youthful freshness. The medium-light colour and the attractive strawberry and spice on the nose suggest a light bodied, even frivolous, wine. However, the leather, tobacco box and mocha notes allude to something more. With the fresh entry fresh showing sour cherry and strawberry the wine moves to good weight on the mid-pallet and texture all-round with hints of oak; vanilla and spice. The finish of the wine lingers on with chocolate and cherry, yet stays focussed due to a good acidity level.</p>
FOOD PAIRING	The wine will pair well with venison accompanied by some berries and fresh sage.