



kleynood

## Tamboerskloof Mourvèdre (meevaller) 2025

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(meevaller) = money from home, a windfall

100% Mourvèdre

*From the small patch of fickle Mourvèdre grapes grown on Kleynood Farm, the Tamboerskloof Syrah takes its share. With this vintage, what remained was too good to waste, and we created this wine.*

*Only 3 barrels produced.*

*The vibrant translucent garnet hue and enticing bouquet of ripe forest berries suggest a light bodied, even frivolous, wine. However, the wood, leather and spice notes allude to something more.*

*With the bright entry showing dark plums and fynbos, the wine moves to substantial body on the mid-pallet with hints of oak, cloves and pepper.*

*The finish lingers with refined and beautifully poised fruit and tobacco accents.*



## awards

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### Tamboerskloof Mourvèdre (meevaller) 2023

- \* 93 points - Wine Magazine
- \* 90/100 - Tim Atkin
- \* 4 stars - Platter's Wine Guide

### Tamboerskloof Mourvèdre (meevaller) 2022

- \* 4 stars - Platter's Wine Guide

### Tamboerskloof Mourvèdre (meevaller) 2021

- \* 90/100 - Tim Atkin
- \* 92 points - James Suckling, Wine Spectator





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## Tamboerskloof Mourvèdre (meevaller) 2025



### in the vineyard

|                   |                                                         |
|-------------------|---------------------------------------------------------|
| grapes            | 100% Mourvèdre (Stellenbosch)                           |
| aspect            | South-west Facing                                       |
| altitude          | 170-180m above MSL                                      |
| distance from sea | 18km                                                    |
| soil type         | Decomposed Sandstone and Granite                        |
| vines established | 2001                                                    |
| trellising        | 7 Wire Perold System                                    |
| pruning           | 2 bud spurs                                             |
| harvest date      | 12-14 March 2025                                        |
| harvesting        | Bunches are picked in 17kg crates at a balling of 22.6. |

### in the winery

|                   |                                                                                                                                                                                        |
|-------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| winemaking style  | The grapes are sorted, de-stemmed, re-sorted and crushed slightly. Using gravity, the grapes are transported to an open square stainless-steel tank.                                   |
| barrel maturation | Juice is fermented at 25°C and left for 14 days for maceration - 40% whole bunch fermented. The wine is matured for 9 months in second fill, 500L French oak. Only 3 barrels produced. |
| bottling          | 15 December 2025                                                                                                                                                                       |

### in the bottle

|                     |                                     |
|---------------------|-------------------------------------|
| alcohol             | 12.5 % volume                       |
| total acid          | 5.4 g/l                             |
| pH                  | 3.39                                |
| residual sugar      | 1.2 g/l                             |
| cellaring potential | 5-10 years<br>(excellent young too) |



### on your table

The wine will pair well with venison or beef fillet accompanied by some berries and fresh sage or mint.

### winemaker's comments

The 2025 (meevaller) displays a vibrant and translucent garnet hue. The bouquet is enticing with forest berries, cedar and a touch of fynbos. This synergy of structural tension and perfume with a lively acidity makes this wine truly distinct. The smoky leather and cigar box layers provide depth. With a bright opening featuring dark plums the wine develops to substantial body on the mid-palate and richness throughout with traces of wood, cloves, and pepper. The tail of the (meevaller) 2025 persists with refined and beautifully poised fruit and tobacco accents. Pairing ideally with springbok or ostrich carpaccio with currants, garden sage or rosemary.