

# The Three Foxes Mourvèdre 2011

## VARIETAL INFORMATION:

100% Mourvèdre

## WINE OF ORIGIN:

Swartland

## TOTAL VINEYARD PRODUCTION:

800 bottles

## HISTORY:

Mourvèdre is fairly scarce in South Africa but is well adapted to our hot Mediterranean climate. The Swartland region has the particularity of having very hot dry summer days. The day time temperatures can reach up to 40°C (104°F), but cool down to 20°C (68°F) at night. These variations are very conducive for a vine to re-generate itself during the ripening season. The cooler night time temps are due to the proximity of the very cold Atlantic ocean 15-20 miles away. Check out the low alc. on this wine ;-))



Our Mourvèdre comes from a single block on the East facing slopes of the Riebeeck Kasteel Mountain in the heart of the Swartland wine region. The vineyard is a 25 year old bush vine (Mourvèdre is very hardy here).

## FROM VINEYARD TO BOTTLE:

The wine was fermented in two large 600L open barrels. After almost 1 week of fermenting the wine was left on the skins for a post-ferment for a further 3 weeks to soften the mouthfeel (through the polymerization of Tannin and Anthocyanin). Once pressed the wine went back into one of the large old 600L barrels (in which it fermented) and spent almost 2 year before being bottled.

## ANALYSIS:

Alcohol Vol: 12.88 %  
Residual sugar: 3.5 g/l  
Total acid: 5.2 g/l  
Free SO<sub>2</sub>: 12 mg/l  
Total SO<sub>2</sub>: 66 mg/l  
pH: 3.66

## TASTING PROFILE:

Unlike many Mourvèdre, this has a slightly crunchy texture and mouthfeel. Quite a nice little drop and low alcohol and will not slam your taste buds once you start to delve into your second or third glass.