



LANDHAUS

Driven by Desire

Wisdom + Intellect + Nature + Emotion

MOURVÉDRE GRENACHE

VINEYARDS

The Mourvèdre (50%) and Grenache (50%) is sourced from old low yielding vineyards in Ebenezer, Kalimna and Moppa. The vineyards range from 70-100 years of age. The yield was between 1 to 2 tons to the acre.

WINEMAKING

Fermented in 1 and 2 tonne open fermenters, the Mourvèdre and Grenache are fermented separately on skins for 2 weeks at a cool temperature to enhance the pure berry fruit and is hand plunged 3 times daily. It completed primary and MLF in oak and then matured for 3 months in oak, matured on lees to maintain fruit profile and animation, minimal SO2. Topped up every 3 weeks.

OAK TREATMENT

The Mourvèdre Grenache spent 3 months in:
100% percent 2-4 Year Old French Oak.

TASTING NOTES

This blend has plenty of fragrance backed by blackberry and plum fruits. The palate is deep and concentrated with precise ripeness and curvaceous tannins honed in barrel. This wine soars above normal expectations, with the seamless union between the two varieties and a similar seamless balance between the fruit and tannins. It is only in exceptional years, that this level of perfection can be achieved. It is utterly delicious and will cellar for many years to come. Cracking Wine.

