

NAUDÉ WINES

NATURAL SWEET MOURVÈDRE 2014

Many years ago, one of my importers in London asked that I make him a sweet wine that he could pair with the cheese board at his restaurant. For years I thought he was joking, until his regular insistence demanded action on my part. So I found a block of Mourvèdre in the Swartland, and let the sun go to work.



BACKGROUND

Composition:	100% Mourvèdre
Wine of Origin:	Western Cape
Vineyards:	Swartland/ Paardeberg



CLIMATE / SEASON

The 2014 harvest had the earliest start in decades. A warm, dry and windy summer kept vineyard growth under control and accelerated ripening by approximately two weeks. The dry weather resulted in the healthiest seasons in years. This led to good grape analyses which formed the foundation for high quality wine.

STYLE

My naturally sweet Mourvèdre is rich and full-bodied, but with a strong line of acidity to keep the wine balanced and ensure that it can be enjoyed at any time. This wine will last for many years to come. Naturally, it will change through the years with the sweetness never fading and possibly increasing with time.

This wine is a great alternative to Port and fortified wines, and also pairs beautifully with dessert.

ANALYSIS: Alc 14% | RS 55 | TA 8.0 | pH 3.23

RATINGS & ACCOLADES

John Platter - Short Listed 5*