Vergulde Tijger
rooi
Single Vineyard Mourvèdre 2025

MOURVÈDRE

LEENDERS

Anno 1665



VINTAGE OVERVIEW

The 2025 vintage experienced a cool and wet winter, providing good soil moisture and even budbreak across the vineyard. Moderate spring and summer temperatures allowed for slow, steady ripening, resulting in small, concentrated berries with excellent colour, structure and natural acidity. The 2025 Vergulde Tijger rooi is a single vineyard Mourvèdre that reflects the character and unique terroir of this site.

WINEMAKING NOTES

Hand-harvested from our single vineyard, the grapes were fermented in open-top fermenters with gentle punchdowns to preserve fruit purity and structure. After pressing, the wine was matured for 18 months in seasoned French oak barrels. No new oak was used, allowing the varietal expression and origin to shine. Bottled unfined and unfiltered.

TASTING NOTES

Aromas of ripe black plum, dark cherry, fynbos and cracked pepper, with hints of dried herbs and violets. The palate is textured and layered, with concentrated dark fruit, savoury tannins and a lift of freshness. A long, mineral finish completes this expressive single vineyard Mourvèdre.

TECHNICAL ANALYSIS

Alcohol	14.0%
Residual Sugar	4.0 g/L
Total Acidity	5.8 g/L
pH	3.50
Volatile Acidity	0.63 g/L