



OLD VINE CINSAULT 2023

VINEYARDS

Harvested from a 1954 dryland farmed bush vine in Agter- Paarl, planted on Malmesbury Shale. Between Paarl, Malmesbury and Durbanville lies the fertile Agter Paarl area, here the summers are hot and dry, with colder wet winters. The farmers rely entirely on rainfall to quench the rich and fertile soil. The cool sea breezes that flow in from both the Indian and Atlantic oceans act as an effective antidote to the scorching sun, to keep the ripening grapes at an optimal temperature required to produce truly great wines.

VINTAGE 2023

The 2023, old bush vine Cinsault harvest in Agter-Paarl was defined by a smaller, high-quality crop resulting from a cooler, drier vintage. The season enabled slow ripening and intense fruit concentration, with smaller berry sizes ensuring excellent tannin structure. The resulting wines are marked by bright red berry aromatics and elegance and freshness.

The 2023 Cinsaults are aromatic, textured & considered a standout vintage for its quality despite lower yields.

FERMENTATION & MATURATION

Fermented in open top fermenters with a combination of 2 - 3 gentle punch downs or pump overs per day. Destemmed with 20% whole bunch fermentation. Matured in 4th fill 500 li French Oak barrel and concrete egg for 18 months.

TASTING NOTE

Once the country's most planted grape, this workhorse varietal is experiencing a remarkable resurgence, providing a welcome counterpoint to wines of weight and power. A glorious, fragrant, fresh Cinsault from non-irrigated old bush vines, matured in older oak and concrete. The nose is fleshy and ripe with sweet strawberry compote, red fruits and gentle fynbos notes. Subtle hints of black olives and spice add extra intrigue. The palate delivers a fresh fruited, bright vibrancy, discreet tannins and a pure and focused finish.

This is a delightful all-rounder, 'any time' wine. Serves lightly chilled.

ANALYSIS

Alc: 14.13% | RS: 3.4 | TA: 5.7 | pH: 3.31 | VA: 0.45

