

Song of Ascents

2023

VINEYARD

GRAPES	Cinsault
YEAR of PLANTING	1998
SOIL TYPE	Weathered granite with iron
VINE FORM	Dry farmed bush vines
APPELLATION	Swartland (Malmesbury)

WINE ANALYSIS

ALCOHOL	12.86 %
RESIDUAL SUGAR	1.6 g/L
TOTAL ACID	5.1 g/L
pH	3.63

ABOUT THE WINE

The Cinsault grape has a decorated history in South Africa and is extremely well suited for the growing conditions in the Swartland. The berries tend to be slightly bigger than most red varieties which lends itself to the making of a beautiful lighter style red wine which is a pleasure to drink.

We produce red wines that come from bigger berry varieties, jokingly referred to by some locals as “farmer’s grapes”. They may not be sexy, but they farm well, produce economically viable crops under dryland conditions and are unapologetically lighter in style

VINIFICATION

Harvesting took place in the morning and the grapes were transported to the winery where it spent a night in a cold room. The grapes fermented naturally and were mainly kept as whole bunches. It remained on the skins for approximately 20 days before it was basket pressed. After malolactic fermentation the wine was transferred to old 500L barrels where it spent 10 months in barrel before bottling.

Total production

710 bottles

