

# Cinsault

SWARTLAND

2024

## VINEYARD

GRAPES	Cinsault
YEAR of PLANTING	1998 - 1995
SOIL TYPE	Granite, iron
VINE FORM	Dry farmed bush vines
APPELLATION	Swartland

## WINE ANALYSIS

ALCOHOL	13.65 %
RESIDUAL SUGAR	1.4 g/L
TOTAL ACID	5.4 g/L
pH	3.62

## ABOUT THE WINE

Cinsault has a long history in South Africa and has for too long been dismissed by many as a mere workhorse red grape. The beauty of Swartland Cinsault lies within its affinity to the Swartland growing conditions and its ability to produce delicate, perfumed and fresh wines with good structure.

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 different batches of grapes were fermented separately using natural yeasts. Approximately 50% whole bunches were used. It remained on the skins for approximately 20 days before it was basket pressed. After malolactic fermentation the wine was transferred to foudre and old 500L barrels where it spent 10 months in barrel before bottling.

Total production

3461 bottles

