

# THE VINEYARD COLLECTION



*Cinsault* 2018

Winemaker: Albertus Louw & Natalie Kühne | Viticulturist: Tharien Hansen  
Cultivar: 100% Cinsault | Appellation: Paarl



## THE RANGE

Our Vineyard Collection Wines are made from specific vineyards, each with its unique character for its cultivar and terroir.

## THE VINEYARD

The grapes are harvested from 30-year-old bush vine vineyards in the Paarl area. The soils are deep and strong in structure. No irrigation is used in this vineyard block, only relying on winter rainfall. Cinsault is a very drought resistant grape varietal and grows best in dry climates producing elegant wines. Known locally as Hermitage, it was a key component in creating the Pinotage varietal.

## THE WINEMAKING

The grapes were harvested in early-March at a minimum of 24° Balling in the early morning when it is still cool. After the grapes are de-stemmed, skin contact is given for a few hours and the juice is extracted. Only free run juice is used and great care is taken that the juice is clear before fermentation starts to ensure the pure, concentrated fruitiness grapes are infused into the wines.

## TASTING NOTE

Aromatic with fresh red berries, cherries and candy floss flavours. The palate is spicy soft and easy drinking.

## FOOD PAIRING

This wine will pair well with light grilled meats and creamy pasta dishes. Best served slightly chilled.

## MATURATION POTENTIAL

Ready to be enjoyed now with the potential to age further for three to five years.

## CHEMICAL ANALYSIS

Alcohol: 14.02% by volume  
Residual sugar: 3.8 g/l  
Total acidity: 5.6 g/l  
pH: 3.37

## SUITABILITY FOR VEGETARIANS OR VEGANS

This is a vegan friendly wine, suitable for both vegetarians and vegans.