



CINSULT MET SONDER STINGELS 2020

TASTING NOTES

The Cinsault was a project initially to make a small experimental batch (just 2 barrels) to investigate preserving the soft natural fruit character of the grapes and so we set about making 2 small batches in open fermenters - the one batch we destalked and crushed, the other batch we simply crushed and left the wine to ferment on the stalks and skins. Post fermentation the stalk batch was way softer with the tannin better integrated, but the destalked batch gave great body to the wine so we blended the two together and the concept of "with and without stalks" was born.

We followed up the next vintage 2020 still a smallish batch, just 5 tons and again split in two for fermentation "with and without stalks" and blended together after pressing to rest in old French barrels and finally bottled 9 months later, still purple hued and bright and fresh, with the natural fruity grape flavours filling every part of your palate.

GRAPE VARIETIES

100% Cinsault

VINEYARD

Region: Piekenierskloof

HARVEST

Hand harvested, with careful selection.

IN THE CELLAR

Up to 9 months in old 300L and 400L barrels.

Half of the batch is fermented with and the other half without stalks (stingels). The two components are blended prior to bottling.

ANALYSIS

Alc 14.0	TA 4.9	RS 1.7	pH 3.92
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