

(AD)
1693

EENZAAMHEID

Cinsaut 2021

TASTING NOTES

Very elegant with a beautiful red fruit profile showing a lot of cherries, raspberries, strawberries, pomegranate, rosewater and a subtle core of spice. Exceptional balance. Drink young and slightly chilled.

WINEMAKERS COMMENTS

Grapes are sorted and destemmed. The grape juice and skins are cold macerated at temperatures between 5-8°C for a day or two,

Fermentation takes place in open top fermentation vessels and the rising cap is punched down every 4-6 hours.

50% natural fermentation. 10% carbonic maceration.

Malolactic fermentation takes place in various vessels with regular stirring of the lees.

All grapes are hand-picked from low yielding 32-year-old dryland bush vines at 23°B.

TECHNICAL DATA

Alcohol: 13.0%

Residual Sugar: 1.8g/L

Total Acid: 5.8g/L

PH: 3.58

VITICULTURAL DETAILS

Cultivar: 100% Cinsaut

Vintage 2021

Annual Production: 3000 bottles

Wine of Origin: Agter-Paarl

