



(AD)
1693

EENZAAMHEID

CINSAUT ROSÉ 2022

WINEMAKER:	Janno Briers-Louw
COMPOSITION:	100% Cinsaut
ORIGIN:	Agter-Paarl
AGE OF VINES:	Old bush vines planted in 1989
IRRIGATION:	None (dryland vineyards)
SOIL TYPE:	Shale
YIELD:	5 tons per hectare
PRODUCTION:	2877 bottles
AGEING POTENTIAL:	2 – 3 years from vintage

VINIFICATION

The grapes were hand-picked from old, low-yielding parcels of bush vines, and chilled prior to whole-bunch pressing. The juice was naturally fermented, with no malolactic fermentation in order to preserve its freshness. The wine was aged *sur lie* in stainless steel tanks, with regular lees stirring for extra complexity and a rounder mouthfeel.

TASTING NOTES

The Cinsaut Rosé 2022, with its attractive coral-pink colour, shows fragrant aromatics of rose petals, watermelon, grapefruit and summer berries. The wine is fresh and vibrant on the palate, with a perfect balance between the fruit and acidity. Lingering flavours of red currants and watermelon complete this delicious wine. Ideal as an apéritif on a warm summer's day, or serve with mild curries, sushi, roast chicken and a variety of pork dishes.



Alcohol 12.0% | Residual Sugar 4.6 g/L | Total Acidity 5.4 g/L | pH 3.45

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