



1891
1693

EENZAAMHEID

CINSAUT 2023

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 and granite
YIELD:	6 tons per hectare
PRODUCTION:	235 x 6
AGEING POTENTIAL:	3 - 5 years from vintage

VINIFICATION

The grapes were hand-picked from a low yielding, 34-year-old dryland bush vine vineyard at 23°B, after which they were sorted and de-stemmed. The grape juice and skins were cold macerated at temperatures between 5-8°C for a day or two. Fermentation took place in open-top fermentation vessels and the rising cap was punched down every 4-6 hours. 50% natural fermentation / 10% carbonic maceration. Malolactic fermentation took place in various vessels with regular stirring of the lees. Matured in older 300L & 400L French oak barrels (average age of 5 years) for 11 months.

TASTING NOTES

Beautiful translucent colour reminiscent of rose petals. Charming aromas of red currants, red cherry, raspberry, strawberry, red apple peel, black tea, old leather and a light dusting of cinnamon spice. It's medium-bodied nature is enhanced by moderate, sleek tannins and a bright seam of acidity. A very delicate and elegant wine filled with flavours of red fruits, spice, rhubarb, tart cherry, and a hint of fresh herbs. A juicy, fresh and vibrant wine with pomegranate and red lollipop notes on the finish. Serve with seared tuna or a beetroot-and-goat's-cheese salad.



Alcohol 13.0% | Residual Sugar 2.2 g/L | Total Acidity 5.8 g/L | pH 3.54

www.eenzaamheidwines.co.za | info@eenzaamheidwines.co.za | +27 (0)82 493 9930