



(AD)
1693

EENZAAMHEID

CUVÉE 2023

WINEMAKER:	Janno Briers-Louw
COMPOSITION:	46% Shiraz / 24% Pinotage / 23% Cinsaut / 4% Malbec / 3% Grenache Noir
ORIGIN:	Agter-Paarl
AGE OF VINES:	Old bush vines planted in 1998
IRRIGATION:	None (dryland vineyards)
SOIL TYPE:	Shale and granite
YIELD:	6 tons per hectare
PRODUCTION:	1183 x 6
AGEING POTENTIAL:	3 - 5 years from vintage

VINIFICATION

After meticulous berry sorting and de-stemming, the grape juice and skins were cold-macerated at temperatures between 5-8°C for up to 4 days. Fermentation took place in open top fermentation vessels and the rising cap was punched down every 4-6 hours. Malolactic fermentation took place in barrel. Matured in 300L & 400L French oak barrels (5% new) for 14 months. The average age of the older barrels is 5 years.

TASTING NOTES

Bright ruby-red hues, with an upfront floral character and perfumed whiffs of red currant, cherry, raspberry, and strawberry fruit. Additional layers of spice, shrub, tea leaf, and tilled earth add further interest. The palate is sublimely balanced and elegant, with a bright seam of acidity keeping the wine lively and vibrant. The tannins are well-rounded and smooth, providing structure without being overpowering. Lip-smacking flavours of boiled sweets, sour cherry, pomegranate, and summer berries dominate the palate. Enjoy with burgers, pizzas and “braaivleis”.



Alcohol 13.5% | Residual Sugar 2.5 g/L | Total Acidity 6.0 g/L | pH 3.53

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