



EENZAAMHEID

CINSAUT ROSÉ 2025

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:	2400 x 750ml
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 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

Pale coral-pink in colour, this elegant rosé draws you in with fragrant aromas of watermelon, cranberry, rose petals and wild strawberry, complemented by a subtle touch of spice. The palate is velvety yet lively, with a vibrant acidity that brightens the fruit profile. Mid-palate flavours of wild berries and cherries take centre stage, while delicate notes of peach and red apple emerge toward the finish. The wine finishes dry, crisp and refreshing, with a light-bodied, effortless drinkability. Pair with goat's cheese & summer berry salad, Mediterranean mezze (hummus, olives, grilled vegetables and flatbread), smoked salmon or trout salad with a citrus dressing.



Alcohol 12.5% | Residual Sugar 2.8 g/L | Total Acidity 5.7 g/L | pH 3.32

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