



Cinsault Rosé 2020

Wine of Origin:
Coastal region

Viticulture:

The grapes were harvested from three old parcels of vineyards in the Stellenbosch and Perdeberg areas. Owing to the age of the vines, the yield was less than 6 t/ha. With efficient suckering and the removal of excess bunches, only the strongest shoots were left with grapes for optimum ripening. These grapes were harvested to ensure the perfect balance of ripe flavours and fresh acidity.

Vinification:

The grapes only received 1 hour skin contact before the free run juice was drained. This allowed for the perfect colour balance and tannin profile. The wine was fermented with selected yeast strains to enhance the aromatic profile and to complement the fresh mouthfeel of the wine. After fermentation was completed, the wine was aged on the lees, in tank, for three months before preparation for bottling.

Winemaker's Note:

The wine has delicate pink hue that echoes that of rose petals. A beautiful bouquet of peach blossoms and fresh cherries follow on the palate supported by a citrus freshness and refreshing finish. This is a delicious wine that screams long lazy summer days in the sun with friends and good food.

