



In search of the ultimate expression from nature



Cinsault 2021

WINE OF ORIGIN:

Stellenbosch

VITICULTURE:

The grapes for Project Z Cinsault were sourced from Stellenbosch bushvines planted in 1994. Growing in deep, red, clay and iron-rich soils, the vineyard sits atop a hillside on the western side of Stellenbosch. With an unobstructed view of Table Mountain and subjected to maritime airflow off the Atlantic Ocean, the vineyard was selected for its ability to grow grapes offering a superior expression of the site's unique geography.

VINIFICATION:

The grapes were originally harvested for Rosé, where the pink juice was bled off, Saignee style. The remaining (concentrated) Cinsault skins and juice, was fermented according to our usual red wine making regime. This resulted in a highly perfumed and structured Cinsault, and upon completion of alcoholic fermentation it was clear that this wine unlike any other Cinsault we had ever produced. Thus, one 500L Amphora was filled with the wine and allowed to age separately. After 3 Months aged in Italian Terracotta amphora, the wine was bottled, and bottle aged for another 15 months before release. Only 500L produced, the wine was bottled unfiltered and unfined.

WINEMAKER'S NOTE:

Rose petal and red berries on the nose with hints of fynbos and white pepper. The palate shows pure fruit and a crisp acidity with a grip of fine tannins, a hint of salinity on the finish rounds out the wine. Do not be fooled by the low alcohol, this is a serious wine with wonderful focus and clarity on the palate.

BOTTLES PRODUCED:

600

ACCOLADES:

Platter's Guide, 5* (95pts)

ANALYSIS:

Alc – 11.5%vol RS – 3.0g/l TA – 5.9g/l pH – 3.50

Artwork by Louise Joubert