

ESTABLISHED 1777  
**WELGEGUND**  
HERITAGE WINES



## CINSAULT 2019

### TASTING NOTES

A clear, bright wine with purple hues. The nose shows aromas of black currant, sour cherry coulis, Black Forest cake with a hint of pine needles, black truffle and lavender. The palate is soft and elegant, displaying flavours of black cherry compote, red berries, cloves and a lingering mustardy pepperiness gives a long finish. The tannins are soft with a well integrated fresh acidity.

### VITICULTURE

The Certified Heritage Vineyard that produces our Cinsault grapes was planted in 1974. It is a dryland, bush vine and low yielding vineyard that produces around 1.4 tonnes of exceptional fruit per hectare. The South West facing vineyard has ancient decomposed granite soil, that adds to the minerality in the wine.

### VINICULTURE

The fruit was picked by hand into small crates at 24° Balling. A small portion of the wine was whole-bunch fermented, with stalks, in 500l open barrels and the rest of the wine was whole-bunch fermented in stainless steel tanks. A third of the wine was aged in 2nd fill, 500l oak barrels for 14 months. Strictly limited production of 2230 numbered bottles.

### SERVING SUGGESTIONS:

Ideal with beef fillet, game with cranberry sauce, seared tuna and mushroom risotto. Delicious with a raspberry crème brûlée. Serve chilled.

### ANALYSIS

Vintage: 2019  
Cultivar: Cinsault  
Appellation: Wellington  
Alcohol: 14 % vol  
PH: 3,55  
Total Acidity: 5 g/l  
Sugar: 2,9 g/l  
Optimum Drinking: From 2020  
Oak: 33% wooded, 2nd fill 500 L barrels 14 months  
Ageing: 14 months  
Production: 2230 bottles

### TERROIR

Aspect: Southwest Facing  
Trellising: Bush Vines  
Climate: Cold winters, very hot summers  
Rainfall: 450 – 600 mm/year  
Geology: Decomposed Granite  
Hectares: 2,16 ha  
Yield: 1,4 tons/ha  
Planted: 1974  
Harvested: March 2019

