

OLD VINE CINSAULT 1.5 LITRE 2024

TASTING NOTES

A vibrant wine with deep purple hues. The nose shows notes of allspice, mulberry and bramble berry. The soft, luscious palate with an array of dark fruit has ample structure. Well balanced with silky tannins and a long, clean finish.

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 excellent fruit. The South West facing vineyard has ancient decomposed granite soil, that adds to the minerality in the wine. The vines are packed with hay bales at their feet to retain moisture and as a natural way of keeping weeds at bay.

VINICULTURE

The vineyard is closest to the farm shed so picking is fast and efficient. The fruit was harvested by hand at first light, and cool grapes were delivered to the winery. A portion of the grapes went to open fermenters, mostly whole clusters with stalks intact. These grapes were cold soaked for 72 hours and inoculated with a Rhône yeast strain. A second portion was placed in open 500L barrels and naturally fermented. The different components were aged separately and then optimally blended. The wine was then aged for 12 months before being bottled, unfiltered in June 2025. Strictly limited to 1400 bottles.

SERVING SUGGESTIONS:

Serve with game dishes, springbok carpaccio, grilled and barbecue cuts. Pairs exceptionally well with seared tuna, poultry and ostrich. Also compliments ossobuco, lamb stews and slow-cooked rich meat dishes. A great companion to a cheese board and bold enough to handle blue vein and matured cheese. Serve slightly chilled at 18°C.

ANALYSIS

Vintage: 2024
Cultivar: Cinsault
Alcohol: 12,5%
pH: 3,46
Total Acidity: 5,2 g/l
Residual Sugar: 3,5 g/l
Ageing: 12 months
Production: 1400 bottles

TERROIR

Aspect: West & Southwest
Trellising: Bush Vines
Climate: Cold winters, very hot summers
Geology: Decomposed Granite
Hectares: 2,16
Yield: 2,7 tons/ha
Planted: 1974
Harvested: February 2024

