

Perdeberg Cinsaut Likeurwyn

A fortified red purple colored Port with a red berry, strawberry and spicy nose, and typical aromas from Cinsaut grapes.

The medium sweet, very soft palate with silky tannins makes for an excellent aperitif or enjoy with chocolate, ice cream or fruity desserts.

variety : Cinsaut | Cinsaut

winery : Perdeberg Wines

winemaker : Pieter Carstens

wine of origin : Coastal

analysis : alc : 18.1 % vol rs : 120 g/l pH : 3.75 ta : 5.40 g/l

type : Fortified **style :** Sweet

pack : Bottle **closure :** Cork

ageing : Cellaring potential: 20 years and will improve with age

in the vineyard : The grapes for this wine come from a bush vine vineyard on the farm Koopmanskloof in the Agter-Paarl. The vineyard is un-irrigated and planted on deep well drained Malmesbury shale soils. The grapes were very well balanced and we harvest it at a sugar of 30° B in a very good condition.

in the cellar : Grapes were crushed into stainless steel tanks and cold soaked at 14° C for 2 days to extract as much colour and fruit before fermentation. Wild yeast was then allowed to start the fermentation before a dry *Saccharomyces* yeast was inoculated to ensure a controlled fermentation at 24° - 26° C. After about half of the original sugar was fermented, the skins were then pressed into a stainless steel tank. The must was chilled to 12° C and fortified to 18 vol % alcohol with wine spirits to prevent further fermentation and mixed once a week to help the wine to marry with the added alcohol. The wine was cleared up and filtered prior to bottling.



Perdeberg Wines

Paarl

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