

## Welgegund Cinsault 2017

Clear bright, with fresh purple hues. The nose shows an array of fruit, with pure fresh berries, tart cherries, raspberries, cranberry with strawberry and a hint of spice. The palate is soft, juicy and consistent, showing liquorish, dark fruit with subtle savoury notes to the fore. The tannins are silky with a persistent clean finish. Our purest expression of Cinsault.

Serve a touch cooler than your usual red wines and enjoy it with a charcuterie board in summer or game fish such as seared tuna or sushi. The Cinsault also pairs fantastically with ostrich fillet, venison and other game dishes.

**variety :** Cinsaut | 100% Cinsaut

**winery :** Welgegund Heritage Wines

**winemaker :** Friedrich Kühne

**wine of origin :** Wellington

**analysis :** alc : 14 % vol   rs : 3.5 g/l   pH : 3.43   ta : 5.8 g/l

**type :** Red

**pack :** Bottle   **size :** 750ml   **closure :** Cork

**in the cellar :** From a dry land bush vine single vineyard planted in 1974. Certified as a Heritage Vineyard. All fruit picked by hand into small crates, at 23,5 ° Balling. The grapes were chilled to 7° Celsius, with destemming thereafter. Cold soaking was done for 24 hours, before the start of fermentation.

Two punch downs were done per 12-hour cycle. The wine finished fermentation on skins and pressed when dry. A large portion of the wine was aged unoaked, to retain fresh fruity aromas, with a small portion to barrels and aged for 14 months.

