

Stellenrust Cinsaut 2017

This wine offers enchanting strawberry, red cherry and vibrant earthy notes on the nose. These flavours carry forward to a silky palate with ripe fruit and subtle cedar oak.

It makes for great everyday enjoyment, but will complement fried egg noodle or any seasonal salad very well.

variety : Cinsaut | 100% Cinsaut

winery : Stellenrust Wine Estate

winemaker : Tertius Boshoff

wine of origin : Bottelary

analysis : alc : 13.2 % vol rs : 2.4 g/l pH : 3.58 ta : 5.5 g/l

type : Red **style :** Dry **wooded**

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

The preservation of our old vineyards forms an integral part of the way forward for Stellenrust. We aim to recognise the great fruit expressed by these grapes through hard work in re-cooperating their vineyards. It is believed that old vineyards are very similar to old people. Most of them have found peace in themselves – it is our mission to show the world the elegance such inner found peace can produce.

in the vineyard :

The grapes used for this wine are harvested from a block of old bush vine Cinsaut planted to decomposed granite in 1964 on our Bottelary property. It is unirrigated and like a camel – it can go through a whole summer without water.

about the harvest:

Ripening is often much slower with older vineyards and sugar levels barely reach 24° Balling but with optimally ripe fruit. Grapes are harvested between 23° and 24° Balling.

in the cellar :

Cold maceration allowed for at least 2 days. Active skin fermentation through a combination of Rhone and Bordeaux yeast is done in open concrete tanks with regular punch downs of the cap. The wine is kept 7-10 days on the skin and finishes malolactic fermentation in stainless steel. It is then matured for 16 months in 10% new and the rest second and third fill French oak barrels.

