

Eenzaamheid Cinsaut 2017

Very elegant with a beautiful red fruit profile showing a lot of cherries, raspberries, strawberries, pomegranate and rosewater. Exceptional balance. Drink young and slightly chilled.

variety : Cinsaut | 100% Cinsaut

winery : Eenzaamheid Wines

winemaker : -

wine of origin : Paarl

analysis : alc : 12.5 % vol rs : 1.8 g/l pH : 3.38 ta : 6.0 g/l

type : Red **style :** Dry **body :** Light **taste :** Fruity

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

about the harvest: All grapes are hand-picked from low yielding 33 year old dryland bush vines at 23°B.

in the cellar : Grapes are sorted and destemmed. The grape juice and skins are cold macerated at temperatures between 5-8°C for up to 4 days. Fermentation takes place in open top fermentation vessels and the rising cap is punched down every 4-6 hours. 50% natural fermentation. 10% carbonic maceration. Malolactic fermentation takes places in various vessels with regular stirring of the lees.

