

Eenzaamheid Cuvée 2016

This wine shows layers of black fruit and various spices on the nose. The Cuvée has a bold structure with fresh acidity and silky tannins.

variety : Shiraz | Shiraz; Mourvedre; Grenache Noir; Malbec; Cinsaut; Pinotage

winery : Eenzaamheid Wines

winemaker : -

wine of origin : Paarl

analysis : **alc** : 14.0 % vol **rs** : 1.9 g/l **pH** : 3.47 **ta** : 6.1 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fragrant **wooded**

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

ageing : 5 or more years.

about the harvest: All grape varieties are hand-picked from low yielding dryland vines.

in the cellar : After 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. Malolactic fermentation takes places in 300 litre barrels in which the wine will also undergo its maturation process.

