

Rietvallei Estate Dark Cin Cinsaut 2019

This uniquely dark and decadent Cinsaut truly personifies its name. Dark Cin is as enchanting as it is captivating with a touch of mystery. Dark plum red in colour, the nose reveals dark, earthy blackberry fruit with touches of spice and smokiness. The palate is intense, with juicy berry fruit and hints of chocolate and spicy freshness. Beautifully rounded with gentle, inviting fruit tannins and a delicious, juicy, all-encompassing finish.

Pair with rare ostrich fillet, venison roast or duck breast.

variety : Cinsaut | 100% Cinsaut

winery : Rietvallei Wine Estate

winemaker : Kobus Burger

wine of origin : Robertson

analysis : **alc** : 13.11 % vol **rs** : 3.6 g/l **pH** : 3.41 **ta** : 6.6 g/l **va** : 0.53 g/l **so2** : 138 mg/l **fso2** : 19 mg/l

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

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

NWC Awards 2021 - Double Gold

in the vineyard : This Cinsaut is made from a single vineyard planted in 2012 on a northwest-facing slope. The Cinsaut clone used is 756 and the soil is calcareous. The vines are trellised and under drip irrigation.

about the harvest: The grapes were picked at 23 °Balling (Brix).

in the cellar : After destemming and light crushing, the mash was taken to stainless steel tanks where it was first allowed to cold soak for three days before fermentation commenced naturally. During fermentation, the temperature was regulated at 25 - 28 °Celsius and the cap soaked by pump-overs every two to three hours. After fermentation, the wine was left on the skins for a further five days before racking and light pressing. The wine was then transferred to second and third fill 300-litre French oak barrels where it was left to undergo malolactic fermentation and mature for eight months.

