

## Rietvallei Estate Dark Cin Cinsaut 2020

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 color, 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. Serve at room temperature (18oC).

**variety :** Cinsaut | 100% Cinsaut

**winery :** Rietvallei Wine Estate

**winemaker :** Kobus Burger

**wine of origin :** Robertson

**analysis :** alc : 13.17 % vol rs : 3.7 g/l pH : 3.33 ta : 5.4 g/l va : 0.45 g/l so2 : 125 mg/l fso2 : 34 mg/l

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

**pack :** Bottle **size :** 0 **closure :** Cork

2022 SA Terroir Wine Awards - National Winner

2022 National Wine Challenge - Grand Cru

**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:** Considerable work is done in the vineyard, from pruning to bunch selection during picking to ensure optimum quality fruit.

**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 oCelsius 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-liter French oak barrels where it was left to undergo malolactic fermentation and mature for eight months.

