

Dellrust Tinta Barocca/Cinsaut 2001

Sold out

Two traditional cultivars combined

The result of the winemaking process is a bright, ruby coloured, easy drinking wine. It is medium bodied with youthful fruit flavours and soft tannins. Sweet cherries and a hint of black pepper finish off the palate. Tinta Barocca, which is traditionally a port cultivar, gives body and complexity to the wine; while Cinsaut with its fruity character and soft tannins makes it gentler and rounded off on the palate.

variety : Tinta Barocca | 54% Tinta Barocca, 46% Cinsaut

winery : Dellrust Wines

winemaker : Albert Bredell

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 3.2 g/l pH : 3.6 ta : 5.8 g/l

type : Fortified **style :** Dry **body :** Full **taste :** Fragrant **wooded**

Fairbairn Capital Trophy Wine Show 2003 - Bronze

The need to have an easy drinking red wine which can be consumed very young, led to this unusual blend. This blend was first made in 1998 and proved so popular that it was decided to continue with it in our range.

ageing : This combination together with careful wood maturation created a wine that can be enjoyed immediately or matured for a further two to three years.

in the vineyard : The grapes for the 2001 blend were selected from fifteen to twenty year old dry land bush vines. To ensure quality, strict viticultural practises were followed which kept production down to 10 tons per hectare. Cool sea breezes from nearby False Bay allowed for even ripening and deep colour in the grapes. Although the same methods were used, the wines were made separately to ensure that individual characteristics were captured.

about the harvest: The grapes were harvested at optimum ripeness between 23 and 25° Balling.

in the cellar : Fermentation took place in open tanks (kuipe) and the temperature was maintained between 25 and 27°C. A combination of punch-down and pump over was used for colour extraction from the skins. After fermentation the grapes were pressed and the wine was pumped into a stainless steel tank where it underwent malolactic fermentation.

Blending of the two wines was done only once the malolactic fermentation was complete. Thereafter the wine was transferred to a stainless steel tank which was fitted with French oak staves. The wine was left on the staves for four months and then transferred to fourth fill French oak barrels for a period of eight months. Thereafter it was racked and prepared for bottling.

Production: 650 cases of which 350 were allocated for export.

