

# Stellenbosch

R E S E R V E

## 2019 Stadsaal Cinsault

### Wine of Origin Stellenbosch

#### FIRGROVE

##### SOUTH EAST ASPECT

Bright red berries, sweet spices, and lightly supporting tannins for a juicy, fresh wine.

#### PICKING DATE

##### FIRGROVE

7th of March 2019



The wines of Stellenbosch Reserve pay homage to the iconic buildings of Stellenbosch town. These landmarks represent the legacy of the town, in the same way that the wines represent classic varietal expressions of the Stellenbosch terroir. Through a combination of wine, architecture and heritage we can tell a story that is uniquely Stellenbosch.

#### The Building: The Stellenbosch Town Hall

The Stellenbosch Town Hall was built in 1939, designed by renowned architects Elsworth & Walgate. It is a stately example of modern Cape Dutch and dignified Classical Revival architecture, the ceilings of which are beautifully preserved yellowwood. Our Cinsault is named for the town hall, as the grapes come from stately 60-year-old vines, which in their own way offer a taste of Stellenbosch heritage.

#### Vintage

The 2019 vintage was characterized by a moderate summer, after a relatively warm, dry winter. Cooler days and nights during ripening resulted in slower sugar accumulation, while phenolics developed steadily. Cooler weather also allowed for longer hang time, resulting in more fruit development.

#### Winemaker's Notes

Cinsault grapes were fermented in open top fermenters with 50% of the grapes left as whole bunches, and 50% destemmed and left as whole berry. The grapes were not crushed in order to capture fruit purity and varietal definition. Fermentation and maceration took place over a period of 7 days before pressing. Maturation took place in seasoned 500L French oak barrels for 12 months.

#### Tasting Notes

Red fruit and spice make an appealing combination on the nose. Aromas of pomegranate juice, spicy cherry compote and raspberry are prominent. The juicy red fruit carries through on the palate with flavours of red current and cranberry supported by a lively acidity, and notes of pancake spice. The complexity of flavours bring a weightiness to an otherwise light, fresh and easy drinking wine.



#### TECHNICAL ANALYSIS

ALCOHOL	14.33 %
RESIDUAL SUGAR	3.4 g/l
ACIDITY	5.7 g/l
pH	3.37



@StellenboschReserve



@StellenboschReserve



@StellenboschReserve

Annandale Road, Stellenbosch  
Tel +27 21 881 3899

info@stellenboschreserve.com • www.stellenboschreserve.com