



STELLENBOSCH VINEYARDS

STELLENBOSCH VINEYARDS LIMITED RELEASE CINSULT 2020

<i>Winemaker:</i>	<i>Petri de Beer, Abraham de Villiers & Bernard Claassen</i>
<i>Viticulturist:</i>	<i>Francois de Villiers</i>
<i>Cultivar:</i>	<i>100% Cinsault</i>
<i>Appellation:</i>	<i>Stellenbosch</i>
<i>Website:</i>	<i>www.stellenboschvineyards.co.za</i>
<i>Tel:</i>	<i>+27 (0)21 881 3870</i>
<i>Fax:</i>	<i>+27 (0)21 881 3102</i>

Background:

This Cinsault is symbolic of the one ultimate philosophy of our winemaking team: To create an elegant, ever graceful and rewarding wine.

Stellenbosch Vineyards Limited Release Cinsault 2020. Cinsault or Hermatige as it is colloquially known in South Africa has had a resurgence in recent years. The integral part this grape played in the great Stellenbosch red blends of old finally being recognized. It performs well in warmer climates and as such has found a home in many new world wine making countries such as Australia and South Africa. It has a rich and succulent fruity palate with earthy undertones with a vibrant Tannin structure that is light on the palate and promotes aging of the wine.

The Vineyards:

31 year old bushvine Cinsault in the Helderberg area.

The Winemaking:

The grapes were hand harvested, sorted, destemmed and fermented on the skins. It was aged in 50 % second and 50 % third fill barrels. Only the best 7 barrels were selected and blended to produce this exceptional wine. Only 2800 bottled were produced.

Winemaker's Comments:

This wine explodes from the glass with red fruits and spicy fynbos undertones. This pallet is bright with crisp tannins and plenty of bright acids. There's wonderful inner mouth perfume married to a light, elegant mouth feel.

Ageing Potential:

The wine can be enjoyed now, but will benefit from bottle aging for three to five years.

Food Pairing:

Excellent served with hearty traditional South African dishes as well as Mediterranean style cuisine.

SUITABILITY FOR VEGETARIANS OR VEGANS:

Suitable for vegetarians but not for vegans.

Chemical Analysis:

<i>Alcohol:</i>	13.45% by volume
<i>Residual sugar:</i>	2.8 g/l
<i>Total acidity:</i>	5.7 g/l
<i>pH:</i>	3.48

