

Stellenbosch

R E S E R V E

Firgrove

SOUTH EAST ASPECT

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



Cinsault 2024

STADSAAL

Wine of Origin Stellenbosch

THE BUILDING:

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 after the town hall, as the grapes come from old vines, which in their own way offer a taste of Stellenbosch heritage.

THE VINTAGE:

Winter was cold and wet with above-average rainfall, replenishing soil and dam levels. Floods in June damaged some infrastructure, but luckily no damage to vines. Spring frost, rain, and easterly winds delayed budding and flowering, reducing yields. From September, warmer, drier weather boosted vine vigour, leading to an early harvest for some varieties. Summer was very hot, with heat waves managed by canopy cover. March's cooler nights slowed ripening, enhancing colour in reds. Overall, expect intense white wines and red wines with deep colour and extraction.

WINEMAKER'S NOTES:

Cinsault grapes were fermented in open top fermenters with 25% of the grapes left as whole bunches, and 75% 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:

Bright and bursting with fragrant red fruit, this Cinsault shows off notes of red plum, pomegranate, and cranberry, lifted by a touch of anise and cinnamon spice. Juicy and refreshing on the palate, with zesty red fruit acidity balanced by fine, peppery tannins. A hint of sour cherry lingers on the finish – vibrant, fresh, and full of charm.



Alcohol	13.69%
Acidity	5.6g/l
RS	1.7g/l
pH	3.35

