

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 2025

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:

The 2025 vintage in Stellenbosch saw a wet, late-starting winter with record July rainfall, followed by a mild and steady growing season. Strong winds and vigorous vine growth kept yields moderate. Despite some disease pressure early on, conditions remained balanced with few heat spikes and even ripening. Summer stayed mostly mild, with just a handful of hot days and dry conditions through harvest. Grapes came into the cellar gradually, showing excellent colour and tannin development—promising wines with depth, balance, and great potential for aging.

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:

Radiant pale ruby. Cranberry and pomegranate on the nose with some perfumed notes of rose, red cherries, and green pepper spice. Dry with zesty acidity, low tannins with a little spicy grip, and bright red fruit that follows from the nose. Sherbert, sour cherry, cranberry juiciness. Light bodied and refreshing with a touch of green peppercorn spice on the finish.



Alcohol13.97%
Acidity5.6g/l
RS1.5g/l
pH3.27

