

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 2023

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:

A dry winter season with well below average rainfall. Cold units were made up for in later winter and early spring. Slightly earlier budding, but good, even budding and flowering with an average yield. December brought a lot of rain, lowering temperatures and replenishing water reserves. Hot weather in early January encouraged ripening, becoming more moderate with cool nights to retain acidity. A good vintage for white varieties, with a lot of rain during the month of March making it a challenging vintage for reds.

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:

Captivating sweet and savoury aromas, with notes of strawberry, bay leaf, blueberry, and earthy compost. Hints of paprika and cinnamon add a spicy complexity, leading to bold flavours on the palate. Medium-bodied with grippy, spicy tannins, revealing layers of sour cherry, strawberry and black pepper on the finish.



Alcohol13.66%
Acidity5.6g/l
RS1.8g/l
pH3.33

