

Old Bush Vine

Cinsault

2025



Stellenrust

SINCE 1928

WINES FROM STELLENBOSCH



GENERAL NOTES

The preservation of our old vineyards forms an integral part of the way forward for Stellenrust. We aim to recognise the great fruit expressed by these grapes through hard work in recuperating their vineyards. It is believed that old vineyards are very similar to old people. Most of them have found peace in themselves – it is our mission to show the world the elegance such inner found peace can produce.

IN THE VINEYARDS

The grapes used for this wine are harvested from a block of old bush vine Cinsault planted to decomposed granite in 1972 on our Bottlery property. It is unirrigated and like a camel – it can go through a whole summer without water.

VINIFICATION

Ripening is often much slower with older vineyards and sugar levels barely reach 24 Balling but with optimally ripe fruit. 33% of the wine is whole bunch fermented and basket pressed. 67% of grapes are harvested between 23 and 24 Balling and allowed cold maceration for at least 2 days. Active skin fermentation through a combination of Rhone and Bordeaux yeast is done in open concrete tanks with regular punch downs of the cap. The wine is kept 7-10 days on the skin and finishes malolactic fermentation in stainless steel. It is then matured for 12 months in 10% new and the rest second and third fill French oak barrels.

TASTING NOTES

This wine offers enchanting strawberry, red cherry and vibrant earthy notes on the nose. These flavours carry forward to a silky palate with ripe fruit and subtle cedar oak.

It makes for great everyday enjoyment, but will compliment fried egg noodle or any seasonal salad very well.

TECHNICAL ANALYSIS

Varieties:	100% Cinsaut
Residual sugar: 2.2 g/L	pH: 3.51
Alcohol: 13.14%	TA 5.2 g/L
Winemaker:	Herman Du Preez
Cellar Master:	Tertius Boshoff