

2022 Old Vine Heidedal Cinsault

100%

Cinsault

Winemaking

Grapes were handpicked early in the morning, 30% whole bunch grapes were added to destemmed grapes and cold soaked for 24 hours in open foundres. Fermentation was initiated with selected yeast strains and kept under 24°C. Malolactic fermentation completed in tank. The wine matured for 12 months in 50% 1st 50% in second fill 500l French oak barrels.



Food Pairing

Drawing from its Provençal and Mediterranean origins, this wine effortlessly complements classics like ratatouille, boeuf bourguignon, or a niçoise salad. It also harmonizes beautifully with rich fare such as roasted lamb, braised pork, grilled sausages, or duck. For a more traditional French experience, consider pairing it with escargot.



Sipping Stories






The Piekenierskloof plateau is situated 160 km north of Cape Town and 50 km from the Atlantic ocean as the crow flies. At 600 to 750 metres altitude these old, ungrafted bush vines, growing in sandy loam soils, are rejuvenate by cold air in the evenings during the growing season.

2022 was still a very dry, but cool, season in the Cape winelands. This resulted in wines that show an attractive freshness, good concentration and slightly lower alcohol levels on average. The whites were particularly promising but overall the wines can be slightly longer lived than the 2018s.

Tasting Profile

Deep notes of Darkspice intertwine with black currant and violet, creating a tapestry of complexity. Savoury black olives add depth, while velvety layers of fruit unfold gracefully. The experience concludes with a lingering finish, characterized by soft tannins that contribute to its overall elegance.



 14 - 16 Serving Temp	 8 - 10 Cellar Life	 14 %ALC Vol %
 Heidedal	 pH: 3.62 Total Acid: 5.6 g/l Residual sugar: 3.2 g/l	