

2023 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 foudres. Fermentation was initiated with selected yeast strains and kept under 22°C. Malolactic fermentation completed in tank. The wine was matured for 8 months in older 500L French oak barrels before being bottled and matured in bottle before being released.



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.

The 2023 growing season commenced earlier than usual, with early varieties performing exceptionally well. Overall the season could be classified as a cool season with regular rainfall being experienced during harvest season. The Cinsault benefited from the region's higher elevation and cooler climate, which contributed to the development of complex fruit flavours.

Tasting Profile

Deep purple colour with aromas of dark berry fruit, violets, black currant and warm spice. The mouth-feel consists out of velvety layers of fruit and spice, characterized by soft, warm tannins that contribute to the overall experience.



 14 - 16 Serving Temp	 8 - 10 Cellar Life	 14.63 %ALC Vol %
 Heidedal	 pH: 3.57 Total Acid: 5.6 g/l Residual sugar: 4.0 g/l	