

SKUINSBERG CINSAUT, KAAPZICHT

Vintage

2021



Skuinsberg Cinsaut was planted in 1991 on the steepest slope (Skuinsberg) on Kaapzicht: the hills have claimed quite a few tractors over the past 40 years!

TASTING NOTE

Lovely dense, earthy, savoury, sun-dried strawberry and bramble berry fruit nose. Full and fleshy, this is showy, bright and mouth watering, displaying a crunchy edge, saline acidity and a fine sweet macerated redcurrant finish.

VINIFICATION DETAILS

Grapes hand-harvested from the steepest slopes on Kaapzicht Estate planted in 1991. The grapes are crushed and destemmed and fermented with an inoculated culture of biodynamic yeast for 4 days on the skins. After completion of malo-lactic conversion, the wine is racked and transferred to 225l old barrels for ageing. After 10 months in barrel the wine is blended and bottled.

AWARDS

Platter: 90 pts

TECHNICAL ANALYSIS

Alcohol

Residual sugar

12.7

1.8

pH

Acidity

3.513

5.1

ATTRIBUTES



Origin

South Africa



Variety

Cinsaut



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Danie Steytler



Fining Agent



Closure

Cork



Region

Stellenbosch



Vegan

Yes