

**SKUINSBERG CINSAUT, KAAPZICHT**

Vintage **2019**



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. (Greg Sherwood MW)

**VINIFICATION DETAILS**

The grapes were hand-picked and fermented in old 500L French Oak casks with nothing added; 'no fuss, and no frills'.

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
12.3	1.5
pH	Acidity
3.43	5.4

**ATTRIBUTES**

 <b>Origin</b> South Africa	 <b>Variety</b> Cinsaut	 <b>Malolactic Fermentation</b> Yes	 <b>Bottle Size</b> 75cl	 <b>Vegetarian</b> Yes
 <b>Winemaker</b> Danie Steytler Jnr	 <b>Fining Agent</b>	 <b>Closure</b> Cork	 <b>Region</b> Stellenbosch	 <b>Vegan</b> Yes