

Stellenbosch

R E S E R V E

Firgrove

SOUTH EAST ASPECT

Bright red berries, sweet spices, and lightly supporting tannins for a juicy, fresh wine.



Stadsaal Cinsault 2019

WINE OF ORIGIN STELLENBOSCH

The Building:

The Stellenbosch Town Hall was built in 1939, designed by renowned architects Elsworth & Walgate. It is a stately example of modern Cape Dutch and dignified Classical Revival architecture, the ceilings of which are beautifully preserved yellowwood. Our Cinsault is named for the town hall, as the grapes come from stately 60-year-old vines, which in their own way offer a taste of Stellenbosch heritage.

The Vintage:

The 2019 vintage was characterized by a moderate summer, after a relatively warm, dry winter. Cooler days and nights during ripening resulted in slower sugar accumulation, while phenolics developed steadily. Cooler weather also allowed for longer hang time, resulting in more fruit development.

Winemaker's Notes:

Cinsault grapes were fermented in open top fermenters with 50% of the grapes left as whole bunches, and 50% destemmed and left as whole berry. The grapes were not crushed in order to capture fruit purity and varietal definition. Fermentation and maceration took place over a period of 7 days before pressing. Maturation took place in seasoned 500L French oak barrels for 12 months.

Tasting Notes:

Red fruit and spice make an appealing combination. Aromas of pomegranate juice, spicy cherry compote and raspberry are prominent. The juicy fruit carries through on the palate with flavours of red currant and cranberry supported by lively acidity, and notes of pancake spice. The complexity of flavours bring a weightiness to an otherwise light, fresh and easy drinking wine.



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| Alcohol..... | 14.33% |
| Acidity..... | 5.7g/l |
| RS..... | 3.4g/l |
| pH..... | 3.37 |

