

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 2020

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 after the town hall, as the grapes come from old vines, which in their own way offer a taste of Stellenbosch heritage.

The Vintage:

2020 had all the hallmarks of an excellent vintage. Sustained moderate day temperatures through the growing season, with timeous seasonal rainfall laid the foundation for a good vintage. The resulting bigger yield showed high quality, from which we expect first-class wines. Grapes are selected from various sites located in the Stellenbosch region, with each site contributing different characteristics to create complexity in the wine.

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:

Bright ruby in colour, with vibrant aromas of cranberry, cherry, and toffee apple. Intense red fruit flavours follow through on the palate, maraschino cherry, boiled sweets, vanilla and a savoury note of cedar spice. Tangy acidity and firm spicy tannins that make this a very expressive Cinsault with a long, fruity finish.



Alcohol.....	13.84%
Acidity.....	5.8g/l
RS.....	2.3g/l
pH.....	3.26

