

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.



Cinsault 2022

STADSAAL

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:

Ideal winter conditions provided substantial rainfall to supplement water reserves, with good cold units throughout the winter months of 2021. Budbreak was slightly later than usual due to the cold winter. Rainfall in the spring was also good for our vineyards during the critical times of flowering and crop set. A warm January in 2022 with a few heat waves was good for ripening, especially the red varieties. Relatively dry summer months allowed for grapes to reach full phenolic ripeness, with a long hang-time for flavour development.

WINEMAKER'S NOTES:

Cinsault grapes were fermented in open top fermenters with 25% of the grapes left as whole bunches, and 75% 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:

Vibrant colour with expressive aromas of raspberry cordial, cranberry and floral notes of lavender. The juicy red fruit follows through on the palate accompanied by savoury notes of liquorice and bacon. Spicy tannins provide some grip on the palate, accompanied by zesty acidity, culminating in a sour cherry finish.



Alcohol	13.9%
Acidity	5.7g/l
RS	1.0g/l
pH	3.41

