

COLLABORATION

Cinsaut 2011

ANALYSIS

pH:	3.49
Residual Sugar:	1.3 g/l
Alcohol:	14,21%
Total Acidity:	5.7 g/l
Bottling Date:	August 2011
Release date:	September 2011
Soil:	Gravel

VARIETALS:

Cinsaut	100%
---------	------



History

This wine is a collaborative effort between chefs Craig Cormack and Bertus Basson, and winemaker Louis Nel. The aim was to produce a food friendly wine with complexity, which would not overwhelm a dish. Elements of their craft are weaved into the label showing a hidden vine leaf, fork, knife and corkscrew. The Cinsaut has the added hidden motif in the logo, showing a “suitcase” (clue - think Afrikaans) that pays homage to the local wine that contributed the most to the reputation of this humble Mediterranean cultivar.

Winemakers comments:

Lovely cherry, plumb and strawberry flavours meet you on the nose, and these flavours follow through on the palate. The wine is soft, fruity and fresh on the palate.

Winemaking Procedure:

This wine was designed starting with the cultivar. Cinsaut has a history of immense fruit flavor and softness, something that needs not be manipulated, but is inherent to the cultivar. The wine spent just one week on the skins, was racked and underwent malolactic fermentation in tank, and was eventually bottled without seeing a barrel along the way. The aim was to make a soft, fruity food friendly wine. The wine is released within the same year as harvested in the tradition of the Nouveau wines of France.