



CINSULT 2024

WINEMAKING ART

THE WINE WAS 20% WHOLE BUNCH PRESSED, AND THE REST DESTEMMED BUT NOT CRUSHED. BLED ABOUT 20% OF THE JUICE OFF. IT WAS THEN COLD SOAKED IN A 5 TON FERMENTER FOR 4 DAYS WHEREAFTER WILD FERMENTATION STARTED. A MIXTURE OF PUMP OVERS AND PUNCH DOWNS WAS DONE DURING FERMENTATION WITH EXTENDED 2 WEEK POST MACERATION. THE WINE WAS THEN PRESSED OFF AND WENT TO CEMENT TANKS.

CULTIVAR AND VINTAGE

100% CINSULT 2024 VINTAGE

AREA TASTING NOTES

SWARTLAND

A LIGHT MEDIUM BODIED WINE, SHOWING FLORAL NOTES ON THE NOSE. ON THE PALATE YOU CAN EXPECT SOFT FLAVOURS OF CHERRY AND STRAWBERRY WITH A HINT OF SPICE AND CLOVES WHICH DEVELOPS INTO SAVOURY NOTES ON THE FINISH.

FOOD PAIRINGS

THIS VARIETY IS QUITE VERSATILE AND PAIRS WELL WITH ROASTED MEAT DISHES, MOROCCAN LAMB, CHICKEN, GRILLED VEGETABLES. THE SPICINESS OF THE WINE ALLOWS IT TO ALSO COMPLIMENT THAI CURRY AND RICH STEWS.

SERVING TEMPERATURE

IDEALLY TO BE SERVED AT 10° - 12° C (50 - 52 °F)

AGEING POTENTIAL

READY TO BE ENJOYED, WITH AGEING POTENTIAL OF 2 - 4 YEARS.

VOLUME

YOU WILL BE ENJOYING A BOTTLE OF A BATCH THAT COUNTS ONLY 1900 BOTTLES FOR THIS VINTAGE.