



Die Plek Cinsault

Tasting Notes



Aroma Profile

Lightly wooded, medium bodied, this wine greets you on the nose with aromatic floral notes which follow through with ripe strawberries, cherries, sweet spices, fine raspberry and tangy acidity with soft tannins.

Terroir

Rooted in the oldest viticulture soil in the world, it is made up of decomposed granite on the lower slopes of the Helderberg Mountain. This vineyard enjoyed the refreshingly cool breezes from False Bay (Atlantic Ocean) during the day and cool air at night flowing down the mountain, resulting in even ripening of the berries and good, natural acidity. The macro climate is maritime, with cold wet winters and sunny warm summers, with the Helderberg Ward being the coolest in the Stellenbosch region.

Viticulture

Cinsault, or “Hermitage” as wine farmers like to call it, is a heritage cultivar from the Cape. The single vineyard bush vine dates back to 1974 and is meticulously cared for by hand. Due to its age, it renders naturally very low yields, while organic & biodynamic practices are employed with no use of pesticides, herbicides or chemicals.

Vinification

This wine is made naturally and in a biodynamic way by not making use of any commercial yeasts, enzymes or fining agents. It is further not filtered or cold stabilized and may therefore in time show harmless sediment. Die Plék was matured in a combination of mature French oak barrels for 9 months and with proper cellaring, this wine will improve and continue to reward over the next 6-8 years.

Origin

Stellenbosch

Winemaker – Jasper Raats

Alc: 12.31% / **RS:** 2.2g/l / **TA:** 5.5g/l / **pH:** 3.43

Awards

Platter 4.5 stars; Tim Atkin 92