

LALELA

2024 LALELA CINSAUT

Varietals: 100% Cinsaut
Bottling Date: 1st November 2024
Production: 2297 bottles
Wine of Origin: Wellington

Technical Details at Bottling:

Alcohol - 13.0%
RS – 2.2g/l
TA – 5.3g/l
pH – 3.49

Source of Grapes:

The Cinsaut was sourced from 8-year-old single vineyard, bush vine parcel grown on decomposed granite soils on the slopes of the Groenberg Mountain. The vineyard is situated in the warm climate appellation of Wellington and benefits from the cooling winds prevalent in Groenberg valley.

Date of Harvest:

The Cinsaut was harvested on the 7th February 2024

Winemaking:

The grapes were handpicked. The Cinsaut was processed to stainless steel red wine fermenters and 15 % whole bunch was employed with the remainder destemmed on top. After 24 hour the must was bled to increase in structure and concentration. Natural fermentation from the indigenous yeast was encouraged generally lasting 14 – 21 days, daily pump overs were employed for extraction. After pressing, malolactic fermentation took place. The wine was aged in 228L older French oak for 10 months.

Maturation:

Aged for 10 months in French Oak 228L barrels. No new oak.



LALELA