

# LALELA

## 2024 LALELA HERITAGE RED

Varietals: 80% Cabernet Sauvignon / 20% Cinsaut  
Bottling Date: 1<sup>st</sup> November 2024  
Production: 1740 bottles  
Wine of Origin: Wellington

### Technical Details at Bottling:

Alcohol – 13.0%  
RS – 2.4g/l  
TA – 5.4g/l  
pH – 3.49

### Source of Grapes:

*The Cinsaut were sourced from a 8-year-old single vineyard, bush vine parcel grown on decomposed granite soils on the slopes of the Groenberg Mountain whilst the Cabernet was sourced from a trellised vineyard from the same site. The vineyard is situated in the warm climate appellation of Wellington and benefits from the cooling winds prevalent in Groenberg valley. This wine is our take on the celebrated red blends of the past based of these heritage varietals.*

### Date of Harvest:

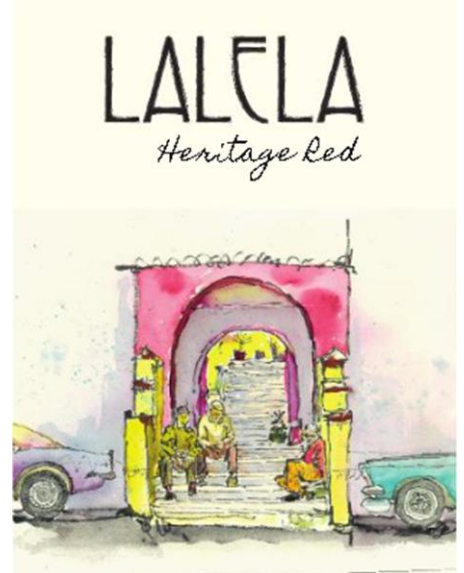
*The Cinsaut was harvested on the 6<sup>th</sup> February 2024  
The Cabernet Sauvignon was harvested on the 15<sup>th</sup> February 2024*

### 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. The Cabernet was also fermented in Stainless steel but was 100% destemmed. 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 9 months.*

### Maturation:

*Aged for 9 months in French Oak 2600L vats. No new wood.*



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