

# ESTATE RANGE

## *Cinsault 2024*

### CULTIVARS

100% Cinsault

### NOTES FROM THE WINEMAKER

This smashable Cinsault wine is something between a Rosé and a Light Red – I call it a Rosé on steroids. Bottled in a flint (see-through) bottle to show-off its beautiful colour and made to especially enjoy in Spring and Summer, slightly chilled. I'm a massive fan of Cinsault and believe it's something we do very well in the South African sunshine and especially when given some love here in the Slanghoek valley. It's juicy, generous with red fruit flavours and has just a touch of grip and tangy presence on the palate from the 50% whole bunch fermentation. This was matured in large old French oak casks to add depth, not oak flavour.

### PAIRS WELL WITH

Moroccan Lamb | Smoked salmon | Spicy tapas

### WINEMAKING

This 100% Cinsault is a first of its kind for Opstal.

Easy drinking with a fresh and zippy palate. Half of the grapes were whole bunch pressed to gently extract tannins and colour.

The wine spent 10 days on the skins and were transferred to old French oak barrels for 6 months.

The wine has a fruity pop to it from the carbonic maceration with a hint of delicate fynbos spice. Serve slightly chilled.

### ANALYSIS

Alcohol % (V/V)	11.12
Residual Sugar (g/l)	1.4
Total Acidity (g/l)	4.9
pH	3.47

### INTERESTING FACT

Cinsault has a large berry with a thin skin which results in a wine with typically less colour and tannins as these compounds are mostly found in the skin. The bigger juice to skin ration also enables the smashability of the wine with a touch less intensity than most other reds

