

NOTES FROM THE WINEMAKER

REBEL REBEL WINES CINSAUT
METHODE ANCESTRALE 2024

crushed and destemmed Cinsaut grapes
2 hour maceration before pressing
spontaneous fermentation in tank and bottled
with minimal intervention
aged for 2,5 months on lees before dégorgement

w.o. bottelary, stellenbosch
vines planted in 1991

harvested 26 February 2024 at 21.5°B

bottled 13 March 2024

dégorgement on 23 May 2024

12.28% alc

RS 1.7g/L TA 4.5g/L

VA 0.32g/L pH 3.45

this fun and vibrant Cinsaut "pet-nat" has
notes of cherry, strawberry, and pomegranate
the mousse is fine, and bursts with sweetness and
energy, and is alive with texture and natural
acidity

best served between 10 and 13 °C.

this wine is unfiltered and may have some natural
sediment which is harmless



**REBEL
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