

# CINSAULT 2016

VINTAGE: 2016  
STYLE: DRY RED WINE (lightly wooded)  
CULTIVAR: CINSAULT  
ORIGIN: BREEDEKLOOF  
WINEMAKER: ILSE SCHUTTE

---

VINEYARD: SINGLE 30 YEAR OLD BUSCH VINE  
VINEYARD IN THE BREEDEKLOOF VALLEY

HARVEST DATE: MARCH 2016  
AGE OF VINES: 30 YEARS

---

RESIDUAL SUGAR: 4.4 g/l  
TOTAL ACIDITY: 5.6 g/l  
ALCOHOL BY VOLUME: 14.00%  
pH: 3.5  
DEGREES BALLING AT HARVEST: 25.0 ° B  
TEMPERATURE AT FERMENTATION: 24 °C – 28 °C

---

SKIN CONTACT: FERMENTED & MATURED ON THE SKINS FOR  
40 DAYS.

FERMENTATION: 3 MONTHS IN 225L – 3rd FILL FRENCH OAK  
BARRELS.

---

#### GENERAL COMMENTS:

A fun yet complexed wine. Bursting with cherry and raspberry flavours on the nose, followed by layers of candy apple and earthy spices on the palate. Serve between 12 and 16 degrees Celsius.

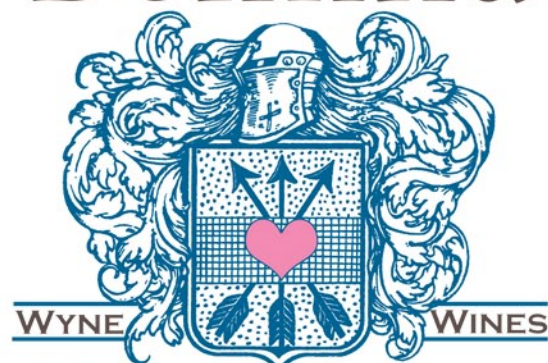
Production: 1350 bottles.

---

AWARDS: Not yet entered



# Bemind



# Ilse Schutte