



Trizanne Signature Wines

2022

'TSW' CINSULT

Swartland - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Cinsault

Vineyard: Leeuwenkuil (Block B2)

Vine Age: 26-years-old

Soil Type: Malmesbury shale with a heavy clay content

Viticulture: Sustainable – dry-farmed

Fermentation: Native – stainless-steel (30% whole-bunch, 70% destemmed)

Skin Contact: 8 weeks

Aging: 10 months (70% in stainless-steel, 30% in 500L French oak vats)

Alcohol: 12.5%

pH: 3.49

Total Acidity: 5.3 g/L

Total SO₂: 75 ppm

Total Production: 544 cases

UPC: 6009900041551

About

The latest addition to the 'TSW' range is a dry-farmed varietal Cinsault. Trizanne has always loved Cinsault and has made a few over the years for other people but not under her own label. She tracked down this sustainably farmed, Leeuwenkuil Family Vineyard planted in 1998 on the outskirts of Malmesbury on granitic sand over shale soils. Trizanne loves the elegance and purity of Cinsault and wanted to retain the fresher style from picking the vineyard on the earlier side of things.

Harvesting took place from the middle of February to the end of February. Fermentation occurred with 70% destemmed, 30% whole bunch in open top fermenters. Malolactic fermentation took place after primary fermentation. The wine was matured in stainless-steel and 5000L French oak for approximately 10 months. No fining of the wine took place, and the wine saw just a small sulfur addition and rough filtration before bottling.

Tasting Note

The nose presents a vibrant burst of red fruits alongside a pleasantly fragrant note, with subtle oak undertones that persist on the balanced and medium-bodied palate. The handling and picking date help to showcase a fresher, brighter side of this grape. Absolutely delightful.