



Trizanne Signature Wines

2021

'TSW'

Cinsault | Swartland - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Cinsault

Vineyard: Leeuwenkuil (Block B2)

Vine Age: 25-years-old

Soil Type: Malmesbury shale with a heavy clay content

Viticulture: Sustainable – dry-farmed

Fermentation: Native – stainless-steel (1/3 whole-bunch, 2/3 destemmed)

Skin Contact: 8 weeks

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

Alcohol: 13%

pH: 3.58

Total Acidity: 5.2 g/L

Total SO₂: 62 ppm

Total Production: 542 cases

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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 vineyard planted between 1995 and 2005 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.

The fruit was hand picked from 25-year-old dryland bush vines on Malmesbury shale, heavy clay content, decomposed shale and decomposed granite soils. 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 just a small sulfur addition was made.

Tasting Note

A youthful punch of red fruits on the nose with a delightfully perfumed touch and subtle hints of oak continuing on the harmonious and medium-weighted palate. A youthful, elegant wine with a crisp acidity and a lingering aftertaste.

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