



Storm Point

2025

ROSÉ

Cinsault | Swartland - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Cinsault

Vineyard: Multiple vineyards in the Swartland

Vine Age: Average: 20-years-old

Soil Type: Decomposed granite

Viticulture: Sustainable

Fermentation: Native — stainless-steel

Skin Contact: Direct press

Aging: 4 months in stainless-steel

Alcohol: 12.5%

pH: 3.25

Total Acidity: 6

Total SO₂: 80 ppm

Total Production: 500 cases

UPC: 6001651298475

About

This Swartland Cinsault rosé is the latest addition to the Storm Point range. The name Storm Point is a reference to the 'Cabo das Tormentas' or 'Cape of Storms' that Bartolomeu Dias rounded successfully in 1488, and it pays homage to the rugged, wind-blown climate of the Swartland. This rosé comes from Cinsault bush vines on decomposed granitic soils which help add to the overall minerality and freshness of the wine. The goal here was to make a wine of place with a clear terroir link that is accessible and just as comfortable on the dinner table as by the pool.

The grapes were hand harvested. The grapes were directly pressed, and then a cool and controlled spontaneous fermentation followed in stainless steel tanks. The wine aged there for about 4 months, and then it was bottled with a gentle fining, filtration, and sulfur addition.

Tasting Notes

Bright pale rose. The nose opens with white flowers, raspberry, and strawberry, leading into a fresh and energetic palate with plenty of red fruit and herbal notes. It's crisp and refreshing—just what rosé should be.