



Trizanne Signature Wines

2020

'TSW'

Cinsault | Swartland - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Cinsault

Vine Age: 15-25-year-old

Soil Type: Decomposed granite over shale

Viticulture: Sustainable – dry-farmed

Fermentation: Native – stainless-steel (Destemmed - whole-berry)

Skin Contact: 8 days

Aging: 4 months in seasoned 500L

French tonneau

Alcohol: 12.95%

pH: 3.55

Total Acidity: 5 g/L

Total SO2: 69 ppm

Total Production: 1,000 cases

UPC: 6009900041551

WWW.TRIZANNE.CO.VINE **ST.** **IMPORTS** VSIMPORTS.COM



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-harvested the last two weeks of February and fully destemmed. The fruit was fermented without any additions whole-berry in open-top stainless-steel fermenters with a bit of hand plunging occurring after five days. Malolactic fermentation occurred right after primary fermentation and the ferment was lightly basket-pressed to old French 500L barrels. After four months aging the wine was naturally settled in tank and bottled without fining and with a very coarse filtration and small addition of sulfur.

Tasting Note

A youthful punch of red fruits on the nose with a delightfully perfumed touch. That continues on the harmonious and well-weighted palate. A youthful, delicious wine with a crisp acidity and a lingering aftertaste.