

# NAUDÉ OLD VINES RANGE

## WERFDANS Cinsault 2017

A wise old Greek winemaker once told me: "Your job is to take a photo of this vineyard (ecosystem) and put that in a bottle"



### BACKGROUND

Composition:	100% Cinsault
Wine of Origin:	Western Cape (Darling)
Vineyard Age:	Planted 1968
Soil:	Decomposed sandstone

### CLIMATE / SEASON

The 2017 harvest was slightly larger than 2016, following a dry season. The growing season, post-harvest, was very hot and dry and winter arrived late in most regions. Spring arrived on time. Cooler nights throughout the growing season and absence of significant heatwaves during harvest time buffered the effect of the drought. Higher rainfall brought some relief in certain regions although it still was very much below average. The dry conditions did contribute to very healthy vineyards and smaller berries with good colour and flavor concentration. Harvest season kicked off somewhat later due to cool night temperatures however ripening accelerated by mid-February and harvest ended earlier than usual.

### VINIFICATION

For many years, Cinsault was the stepchild of the South African wine industry. Being one of the parents of Pinotage, this cultivar was neglected and never had the chance to show its potential. I was fortunate to find this beautiful Old Vine Cinsault on a farm just outside Darling. This block was so well looked after and never over cropped. When we got the opportunity to use these grapes that were previously sold to co-ops, we gave it a second chance and the result was astounding! The secret of this block is the picking date, regular visits to vineyard, tasting the grapes and understanding the exact day to pick.

- Picked in small crates and left overnight in cold room to bring temperature down to roughly 10 degrees Celsius
- The challenge is to interpret the current vintage conditions in order to balance whole bunch, destemming of grapes & adding stems (tannins).
- A combination of whole bunch, destemmed grapes and stems go into a stainless steel tank and left until natural fermentation starts
- One to two soft pump overs per day and left for roughly 2 weeks, pressed and wine transferred into older 225L French oak barrels (minimum oxidation during the process)
- Barrel aging commences for 12 – 15 months

### ANALYSIS

Alc 12.5% | RS 1.6 g/L | TA 5.2 g/L | pH 3.51 g/L

### AGEING POTENTIAL

Because of minimal interference and no additions, except for little sulphites, this classic wine has the potential to age for 30+ years.

