

# NAUDÉ OLD VINES RANGE

## WERFDANS Cinsault 2016

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 1978

### CLIMATE / SEASON

Even though the 2015 harvest started earlier than usual, the 2016 harvest started even a week earlier due to the dry conditions experienced. The heat restricted growth, leading to more compact bunches and smaller berries, in turn leading to more concentrated colour and flavor. Ripening was achieved at lower alcohol levels, but acidity was also reduced.

Harvest ended about two weeks ahead of schedule. A warm, dry and windy summer kept vineyard growth under control and accelerated ripening.

The dry weather resulted in the healthiest seasons in years. This led to good grape analyses with low PH, good acidity and sugar levels, which form the foundation of high quality wines.



### WINEMAKING & VINIFICATION

For many years, Cinsault was the step-child of the South African wine industry. Being one of the parents of Pinotage, the 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 thoroughly 10 degrees Celsius
- The challenge is to interpret the current vintage conditions in order to balance whole bunch, destemming of grapes and adding stalks (tannins).
- A combination of whole bunch, destemmed grapes and stalks 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 1.5 g/L | TA 5.5 g/L | pH 3.5 g/L

### AGEING POTENTIAL

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