



STELLENZICHT



2022

SILCRETE CINSAULT

W.O. Paarl

A very approachable fresh, red fruit driven nose gives way to earthy and savoury flavours along with a soft delicate tannin structure that creates a velvety texture.

VINIFICATION

The grapes are hand harvested in the morning from the bush vines. Approximately 30-50% of the grapes are whole bunch fermented. During fermentation the wines are pumped over up to two to three times a day. Some of the grapes receive extended skin contact after fermentation before it is pressed and racked to barrel. The wine is matured in French oak barrels for up to 15 months, before blending and bottling.

ANALYSIS

Alcohol (%/vol): 13,35%

Total acid (g/l): 5.5 g/L

Residual sugar (g/l): 2.2 g/L

pH: 3.51

BOTTLES PRODUCED

6420