

HERE BE DRAGONS



# Tormentoso

## Old Vine Cinsaut 2013

### *Wine of Origin*

Paarl

### *Grape Source*

Dry-land vineyard on the foothills of Paarl mountain

### *Varietal Blend*

100% Cinsaut

### *Production*

2000 x 6 x 750ml

### *Closure*

Natural Cork

### *Analysis*

Alc: 14.0%

RS: 3.6 g/l

TA: 5.6 g/l

pH: 3.5

Total Extract: 31.7 g/l

### *Tasting notes*

A Ruby-red Cinsaut showing cinnamon and red cherries on the nose, followed through by nutmeg spice and strawberries and cream on the palate. This is a juicy, flavourful wine with a silky mouthfeel backed by earthy, cigar-box notes and soft tannins. Will pair nicely with a wide range of dishes; try with margherita pizza, seafood pasta, cottage pie and spareribs.

### *Vineyards*

The Cinsaut grapes were hand-harvested from un-irrigated old-vine vineyards grown on shale soils in the Agter-Paarl area and produce berries with light colour, soft juicy tannins, and lots of red fruit flavours.

### *Vinification details*

Grapes were hand-harvested at between 24 and 25° balling. Fermentation followed in stainless steel tanks over 7 days, after which the wine was gently pressed.

After malolactic fermentation, the wine was racked to older oak barrels for 12 months maturation. Fined and filtered before bottling.

### *Vintage description*

A cold winter in 2012 set the stage for a very good 2013 harvest. Yields were in line with long-term averages. The growing season was relatively dry and long, with slightly cooler than normal temperatures throughout, and no heat-waves. Harvest was 2 weeks later than normal, resulting in white wines with intense tropical fruit flavours and good varietal characteristics, and red wines with very good colour and soft, ripe tannins.



Gold Medal Winner, Michelangelo International Wine Awards 2014, SA