



# Tormentoso

## Old Vine Cinsaut 2015

### *Wine of Origin*

Paarl

### *Grape Source*

Dry-land vineyard on the foothills of Paarl mountain

### *Varietal Blend*

94% Cinsaut

6% Grenache

### *Production*

15 000 x 750ml

### *Closure*

Natural Cork

### *Analysis*

Alc: 14.0%

RS: 3.0 g/l

TA: 5.7 g/l

pH: 3.5

Total Extract: 30.6 g/l

### *Tasting notes*

A Ruby-garnet Cinsaut showing strawberries and red cherries on the nose, followed by gentle spice and fine tannins. This is a juicy, flavourful wine with a silky mouthfeel backed by red fruit notes and structured grape tannins. Excellently paired with smoked pork, paella and spicy curry. Recommended to serve chilled at 13°C.

### *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.

6% of a young bushvine Grenache vineyard adjacent to the Cinsaut was blended in to add structure and darker fruit notes.

### *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 (6th and 7th fill) oak barrels for 6 months maturation. Fined and filtered before bottling.

### *Vintage description*

A cold and wet winter in 2014 set the stage for a very good 2015 harvest. The extreme heat and very dry vintage conditions made the ripening season significantly shorter. With harvest starting 2 weeks earlier than expected, the wines are rounder and softer much sooner. Juicy tannins and subtler mouthfeel are apparent in the 2015 red wines with concentrated colour. One of the best South African vintages to date!

