

Stellenbosch

R E S E R V E

Firgrove

SOUTH EAST ASPECT

Bright red berries, sweet spices, and lightly supporting tannins for a juicy, fresh wine.



Stadsaal Cinsault 2021

WINE OF ORIGIN STELLENBOSCH

The Building:

The Stellenbosch Town Hall was built in 1939, designed by renowned architects Elswarth & Walgate. It is a stately example of modern Cape Dutch and dignified Classical Revival architecture, the ceilings of which are beautifully preserved yellowwood. Our Cinsault is named after the town hall, as the grapes come from old vines, which in their own way offer a taste of Stellenbosch heritage.

The Vintage:

The 2021 vintage followed a cool, wet winter, where regular cold fronts replenished water reserves to pre-drought levels. Moderate temperatures throughout the growing and ripening seasons meant that grapes ripened slowly, retaining acidity while phenolics developed fully. The wines of the 2021 vintage show good promise, with high natural acidity and a good concentration of fruit flavours, indicating quality wines with good ageing potential.

Winemaker's Notes:

Cinsault grapes were fermented in open top fermenters with 25% of the grapes left as whole bunches, and 75% destemmed and left as whole berry. The grapes were not crushed in order to capture fruit purity and varietal definition. Fermentation and maceration took place over a period of 7 days before pressing. Maturation took place in seasoned 500L French oak barrels for 12 months.

Tasting Notes:

Fragrant potpourri is followed by polished red fruit. Pomegranate and cranberry dominate, layered with aromas of nutmeg and cinnamon. Fine, velvety tannins are balanced by zippy acidity. Floral and fruity flavours follow through from the nose, with spicy, savoury black pepper adding interest to the juicy palate. Bright pomegranate and pepper on the finish.



Alcohol.....	12.77%
Acidity.....	5.3g/l
RS.....	1.3g/l
pH.....	3.43

