ROODEKRANTZ

Vineyard Selection
1990 Old Bush Vine Cinsaut 2022

Vineyard

Age of Vines: 32 years (planted in 1990)
Location: Swartland
Viticulture: Dry-land old bush vines
Soil Type: Decomposed granite

Harvest Report 2022

Climatic Conditions: Warmer vintage in the Swartland region, necessitating the need for the grape ripening process to be attentively monitored to ensure optimal harvest timing.

Vinification

Harvesting: The grapes were hand-picked at optimal ripeness of 23°B - 24°B, with meticulous selection to ensure the quality of the berries.
Fermentation: The grapes were fermented naturally, on their skins, incorporating a fraction of dried stems to enhance the extraction and tannin profile, particularly important for the larger berry Cinsaut grapes. Primary fermentation took place in stainless steel tanks,
with gentle pump-overs for colour and flavour extraction.
Maturation: The wine was gently transferred to 225-liter barrels for an 11-month maturation period, allowing for the development of complexity and refinement.
Total Production: 3000 bottles

Tasting Profile

Inviting and pretty aromas of red summer berries, tea leaf and delicate oak nuances. The palate offers an enchanting blend of sour cherry and freshly cut herb flavours, with soft, silky tannins. The finish is fresh, with lingering notes of all-spice and red currants.

Food Pairing

The red berry aromas and oak undertones complement the succulent flavours of grilled salmon, creating a delicious match. Whether it's a classic Margherita, a robust Pepperoni, an earthy Mushroom, or a tasty Fig and Prosciutto pizza, this wine's qualities go well with all of them.

Alc: *13.50%* • ***RS:*** *2.46 g/L* • ***TA:*** *5.53 g/L* • ***VA:*** *0.61 g/L* • ***pH:*** *3.61*

Roodekrantz is a boutique producer that specializes in crafting artisinal, site-specific wines.

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