



## MORKEL CINSAUT 2012

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| <u>VITICULTURIST</u> | DIRKIE MORKEL   |
| <u>WINEMAKER</u>     | WILHELM KRITZINGER  |
| <u>ORIGIN</u>        | BOTTELARY, STELLENBOSCH   |
| <u>CLIMATE</u>       | A COLD WET WINTER, FOLLOWED BY A MILD, DRY SPRING. A COOLER THAN AVERAGE SUMMER CREATED PERFECT CONDITIONS.   |
| <u>SOIL</u>          | LONGLANDS   |
| <u>TRELLISING</u>    | UNTRELLISED   |
| <u>AGE OF VINES</u>  | 17 - 63 YEARS OLD   |
| <u>YIELD</u>         | 6 TONS PER HECTARE  |
| <u>VINIFICATION</u>  | THE GRAPES WERE HARVESTED AT 24 °B, THE JUICE WAS INOCULATED IMMEDIATELY. FERMENTATION TOOK PLACE AT 26-28°C FOR ABOUT 4 DAYS. PUMPED OVER 3 TIMES DAILY DURING ALCOHOLIC FERMENTATION. MALOLACTIC FERMENTATION WAS COMPLETED IN TANKS AND THE WINE KEPT ON THE MALOLACTIC LEES FOR FURTHER DEVELOPMENT |
| <u>TASTING NOTES</u> | MEDIUM RUBY COLOUR. A FRESH AND FRUITY WINE WITH STRAWBERRIES AND RASPBERRIES ON THE NOSE, FOLLOWED BY JUICY FRUIT AND FRIENDLY TANNIN STRUCTURE THAT IS SOFT ON THE PALATE. ENJOY IN THE NEXT THREE YEARS.   |
| <u>ANALYSIS</u>      | ALC: 13.51    PH: 3.51    RS: 2.8    TA: 5.8  |