



BELLEVUE

ESTATE

BELLEVUE CINSAUT 2017



VITICULTURIST

DIRKIE MORKEL

WINEMAKER

WILHELM KRITZINGER

ORIGIN

BOTTELARY, STELLENBOSCH

SOIL

LONGLANDS, KROONSTAD

TRELLISING

UNTRELLISED

AGE OF VINES

20 - 64 YEARS OLD

YIELD

5 TONS PER HECTARE

CLIMATE

A VERY DRY AND MILD WINTER LED TO A SMALL CROP AND GRADUAL RIPENING. TINY BERRIES ALLOWED THE PRODUCTION OF WINES WITH HIGHLY CONCENTRATED VARIETAL CHARACTER.

VINIFICATION

THE GRAPES WERE HARVESTED AT 23 °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.

TASTING NOTES

THIS MEDIUM BODIED WINE SHOWS RASPBERRY AND STRAWBERRY ON THE PALLET. IT IS FOLLOWED BY A SILKY TANNIN STRUCTURE AND A FRESH MINERAL FINISH. THIS CINSAUT CAN BE ENJOYED ON ITS OWN, OR PAIRED WITH MOST LIGHT MEAT DISHES. THE WINE HAS AN AGEING POTENTIAL OF 3 YEARS.

ANALYSIS

ALC: 12.92

PH: 3.60

RS: 1.8

TA: 5.1