



BELLEVUE
STELLENBOSCH

HERITAGE CINSAULT 2024

Made only in exceptional vintages, this is a delicate, intricate wine from one of the five oldest Cinsault vineyards in the country, planted in 1952. As one of the parent grapes of our pioneering Pinotage, Cinsault is handled with the utmost reverence, from hand-harvesting and natural fermentation to gentle maturation in French oak.

TASTING NOTE

This intensely perfumed wine offers red fruit notes of raspberry, strawberry, plum and pomegranate, wrapped in silky tannins and persisting on the finish. Perfect balance, sheer finesse, and the perfect foil for rich dishes, such as wild mushroom risotto or a creamy truffle sauce.

IN THE VINEYARD

Planted in 1952, the Cinsault block stands as Bellevue's oldest vineyard. Cultivated as dryland bush vines, it reflects the traditional approach for Cinsault. These old vines produce exceptionally low yields, enhancing the quality of their grapes.

IN THE CELLAR

The hand-harvested grapes underwent a cold soak for three days, followed by inoculation and fermentation with pump-over three times daily. Once fermentation was complete, the skins were pressed, after which the wine was racked into 300-litre French oak barrels where it underwent spontaneous malolactic fermentation before maturing for 10 months.

ANALYSIS

Alc: 13.15% | pH: 3.38 | RS: 2.8g/l | TA: 6.3g/l

ACCOLADES

Greg Sherwood MW Tasting 2025 – 96 points

