RIETVALLEI
WINE ESTATE
burger family — *since 1864*

HERITAGE COLLECTION: DARK CIN 2016
Cinsaut

VITICULTURE
This Cinsaut is made from a single vineyard planted in 2012 on a northwest-facing slope. This Cinsaut clone is 756 and the soil is calcareous. The vines are trellised and under drip irrigation.

WINEMAKING
A lot of work is done in the vineyard from pruning to bunch selection during picking to ensure optimum quality fruit. The grapes were picked at 23° Balling (Brix). After de-stemming and slight crushing the mash was taken to stainless steel tanks where it was first allowed to cold soak for 3 days before fermentation commenced naturally. During fermentation the temperature was regulated between 25-28°C and the cap wetted by regular pump-overs every two to three hours. After fermentation the wine was left on the skins for a further five days before racking and light pressing. The wine was then transferred to second and third fill 300 liter French oak barrels where it was left to undergo malolactic fermentation and mature for 8 months.

THE WINEMAKER'S COMMENTS
This uniquely dark and decadent Cinsaut truly personifies its name. Dark Cin is as enchanting as it is captivating with a touch of mysterious…
Dark plum red in colour. The nose reveals dark earthy black berry fruit with touches of spice and smokey nuances. The palate is intense with juicy berry fruit and hints of chocolate and spicy freshness. Beautifully rounded with gentle inviting fruit tannins and delicious, juicy, all-encompassing finish.

FOOD PAIRING & SERVING SUGGESTION:
Pair with "rare" ostrich fillet, vension roast or duck breast.
Serve at room temperature (18°C).

WINE ANALYSIS

Residual Sugar:	3.7 g/l	Alcohol:	13.26 %	Acidity:	6.3 g/l
PH:	3.44	VA:	0.47 g/l	Total Extract:	32.6 g/l
Total SO$_2$:	95 mg/l	Free SO$_2$:	30 mg/l		

PACKAGING DETAILS
Bottle volume: 750ml
Case size: 6 x 750ml
Pallet size: 90 x 6 x 750ml
Case weight: 9.4 kg
Closure: Natural Cork

EAN 750ml Bottle Barcode: 6009673831335
EAN 6x750ml Case Barcode: 6009673831540