



STRANGE KOMPANJIE

CINSAULT

PAARL REGION

WHAT'S THE STORY?

From mature, unirrigated bush vines in Paarl, this old dame is remarkably light on her feet. Inestimably life-affirming and quaffable it is a pure joy to drink.

PRODUCTION

28 year old, dry grown bush vine Cinsault from organically farmed blocks, brought to Wildeberg where roughly 30% of the fruit is carbonically macerated due to some whole bunch material in the press. The juice is then allowed to ferment naturally in older French oak. A natural wine with no fining or filtration and very low sulphur levels.

TASTING NOTE

The nose is alluringly bright with aromas of fresh strawberry, juicy cherry, and crunchy red fruit. The palate reflects these with vibrant, tangy berry fruit, fresh acidity, and gentle mineral notes which marry together with delicate finesse.

FOOD MATCH

Great lightly chilled with Mediterranean dishes, chargrilled veg, pan fried shrimp, or Asian inspired.

100% Cinsault

ALC: 13% | R/S: 1.5 (g/l) | TA: 6.0 (g/l) | PH: 3.48

