

WINEMAKER:

FOUNDED:

COUNTRY:

REGION:

South Africa

Wellington

Heritage Red

Lalela

VARIETY:

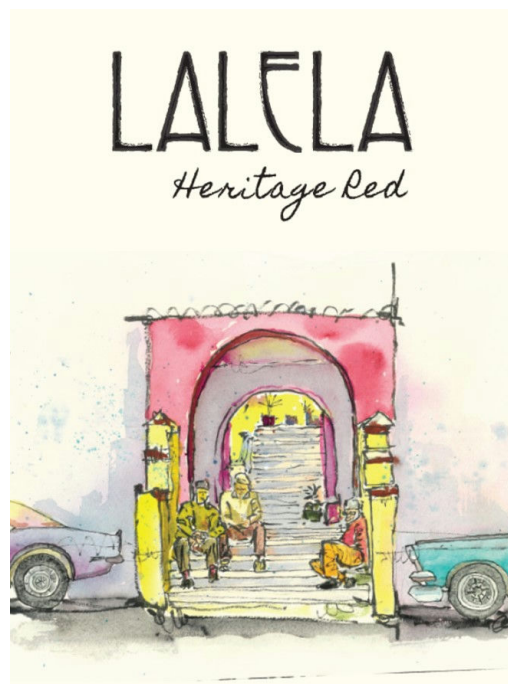
Cabernet Sauvignon, Cinsault,
Grenache

FARMING:

Sustainable

APPELLATION

Western Cape



WINEMAKING & VINEYARD

The Cinsaut was sourced from 6 year old single vineyard, bush vine parcel grown on decomposed granite soils on the slopes of the Groenberg Mountain whilst the Cabernet was sourced from a 6 year old trellised vineyard on the same site. The vineyard is situated in the warm climate appellation of Wellington and benefits from the cooling winds prevalent in Groenberg valley. This wine is our take on the celebrated red blends of the 1960s and 1970s based of these heritage varietals – many of the famous Cabernet Sauvignons from this era actually had a nice amount of Cinsaut in them. The grapes were handpicked. The Cinsaut was processed to stainless steel red wine fermenters and 15 % whole bunch was employed with the remainder destemmed on top. The Cabernet was also fermented in Stainless steel but was 100% destemmed. Natural fermentation from the indigenous yeast was encouraged generally lasting 14 – 21 days, daily pump overs were employed for extraction. After pressing, malolactic fermentation took place. The wine was aged in 228L older French oak for 10 months.