



# SALT ROCK

— EL NIÑO CINSAULT 2023 —



## WINEMAKER'S COMMENT:

Cinsault also known as Poor Man's Pino truly reflects the versatility of this underrated variety.

## VINIFICATION:

This wine is made in classic Beaujolais style 40% whole bunch and one punch down a day to allow for softer extraction. The wine was fermented spontaneously to showcase the site and variety then aged in concrete egg to keep the core tight with 15% aged in an old 500L oak barrel. The wine should be served slightly chilled and allowed to warm up in the glass to open up and express itself.

## SOIL & TERROIR:

Grapes come from Stellenbosch from old Bush vines situated in the Helderberg region. Deep granite soils allow for natural low-yielding vines with good acidity.

## TASTING NOTE:

The wine shows notes of cinnamon spice, cherries raspberries and brambles. The tannins are soft and velvety with a great acid to give some great mid-pallet tension resulting with a long juicy finish.

## TECHNICAL DATA:

Alc.:	12.94 vol%
Total Extract:	23.6 g/l
Res sugar:	1.5 g/l
T.A.:	5.7 g/l
V.A.:	0.54 g/l
pH:	3.40

## FOOD:

Would go well with some salmon or other fatty fish, roasted chicken or pasta dishes.