

SIMONSKOP

CINSAULT 2021

Hiking towards the peaks of the Simonsberg mountains, the goblet-pruned Cinsault vineyard midway up the slopes of Noble Hill farm is the point where you start to break a sweat. The ground heaves up from the ancient riverbed below, giving sharp relief to the surrounding hillsides and valleys.

Cinsault has been a quiet partner to a burgeoning South African wine culture. Brought to South Africa in the 1850s, the variety quickly gained prominence and for decades was the country's most-planted variety. After falling out of favour in the rush to plant international varieties in the 1990s, Cinsault now represents less than 2% of South Africa's vineyard surface. Despite its small area on the ground, Cape Cinsault makes up a disproportionate number of my favourite wines. It's for this reason that I established the first Cinsault on Noble Hill farm in 2017.

Goblet pruning gives these Cinsault vines balance, poise, and strength. By opening the canopy and raising the goblet, we achieve increased airflow and even sun exposure. The grapes are picked mid-harvest and fermented with 30% whole clusters. Daily pigéage yields cheerfully light and elegant red fruit. The wine is matured in old oak barrels for 15 months before bottling and a further 12 months in bottle before release.

decomposed granite soil • goblet-trained vineyard
hand-picked on february 19, 2021 • spontaneous fermentation
matured 15 months in old oak barrels and clay amphorae
total so2 75 mg/l • bottled without fining or filtration
some sedimentation may occur in bottle



NOBLE HILL, SIMONSBERG, SOUTH AFRICA

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