

# THE WINES

## METZER FAMILY CINSAULT 2022



### VARIETAL:

100% Cinsault. A single-vineyard wine from a dry-land, bushvine parcel situated on the lower foothills of the Helderberg West peak. The block was planted in 1957. Final vintage before the block was uprooted in 2023.

### VINIFICATION:

This Cinsault has been fermented and aged as naturally as possible, without intervention and in search of an authentic reflection of its origin.

The grapes are de-stemmed into open top fermenters, including 30% whole bunches, and undergo a cold soaking for 3-5 days. The wine ferments naturally (without the addition of commercial yeast) for a period of 14 days during which it is punched down manually once per day. Thereafter it is gently basket pressed and moved by gravity into barrel. The 2022 was raised for 10 months in seasoned French oak barrels. The wine was bottled unfinned and unfiltered in December 2022.

### TASTING NOTES:

The wine shows delicate flavors of ripe cherries, cranberries, peppery spice as well as a hint of lavender. Despite its delicacy, the palate is firm and concentrated with fine dry tannins. An extremely versatile food wine that compliments everything from shellfish to white meats and on to aged cheeses.

### AGING POTENTIAL:

The wine delivers immediate drinking pleasure but will gain in complexity with further cellaring.  
Optimum drinking: 2022 - 2027 (16° C).

### ANALYSIS:

Alcohol: 13.1%  
T/A: 4.9 g/l  
pH: 3.64  
R/S: 1.3 g/l  
Sulphites: 76mg/l

ACCOLADES: 93 Tim Atkin - 93 Winemag