Die on Bosstok

VINTAGE: DIE OU BOSSTOK CINSAULT

VINTAGE: 2023

AVERAGE TEMP: 17.9°C RAINFALL: 763.7mm

HARVESTING BEGAN: 24 February 2023 **HARVESTING ENDED:** 24 February 2023

ORIGIN OF FRUIT: Riebeeksrivier **SOILTYPE:** Decomposed shale

YIELD: 6ton/ha
CULTIVAR: Cinsault

IN THE VINEYARD: Our Riebeeksrivier farm is located on the Kasteelberg slopes, with views of the Swartland and the iconic Table Mountain. Its distinct terroir, particularly the shale soils, comes through strongly in the wine, which has unique varietal characteristics. This wine is made from two old Cinsault blocks that are 28 to 33 years old, bushvine trained, and planted on the farm's southern slopes at an elevation of 356-412m above sea level

VINTAGE NOTES: A warm and dry winter preceded the 2023 harvest, with fairly even budding occurring slightly earlier than the previous year. The warm conditions continued throughout the growing season, which eventually led to an overall lighter crop in most regions. Heavy rains early in December brought great relief, and ensured that the vines were in good condition leading up to harvest. For most part of the season, conditions were ideal and the quality of fruit outstanding. Unusually high and continuous rainfall in March created some challenges for later ripening regions and varietals. Overall, a great quality vintage that promises to deliver some outstanding wines.

WINEMAKING: The wine fermented in our Nico Velo concrete tanks. These fermentation vessels add complexity and highlights the natural red fruit characters in Cinsault. The wine was aged on the Mallolactic lees for approximately four months before being racked to stainless steel tanks. A small portion of the wine was aged in oak for six months, with 1% new oak used.

TASTING NOTES: Vivid aromas of strawberry, cherry and blueberry – ripe and plump – on the nose. Those same lively berry flavours are found on the palate, joined by tangy cranberry and a light sprinkle of spice. Succulent and juicy, the wine is supple, soft-textured and approachable – but also deceptively simple as there is a deeper, darker, earthy licorice note that unfurls on the long tail. Balanced and poised, all elements are harmonious.

Alc: 13.5 % **TA:** 5.1 g/ℓ **RS:** 1.3 g/ℓ **pH:** 3.45



