

RD RADFORD DALE®

CINSAULT 2016

Thirst are refreshing, lower alcohol, lower sulphur, naturally-made wines, with minimal intervention. We have not stripped them of any natural components and they are neither fined nor filtered and can show an amazing haze. Why?

Thirst wines are like a live rock concert rather than a manufactured, boyband studio album. Our aim is to express their environment, their varieties and vintage, in the most natural way. Our simple logic is the less you manipulate a wine, the better it is - and we therefore capture its integrity, energy and individuality.

The Cinsault vines were planted over 30 years ago and are grown on sandy soils lining the banks of the Moddergat River. They are bush vines and keep fruit within the canopy, away from direct sunlight. There is no irrigation in this vineyard so it produces a small crop but one with lovely concentration and we harvested early during ripening to retain maximum freshness.

In the cellar, semi-carbonic maceration methods were used during the natural fermentation, resulting in a wonderfully perfumed fruit expression.

Another esoteric varietal from around Stellenbosch, near us. More fresh than the Gamay, the Cinsault has cranberry, crunchy dark cherry character and grippier tannins. This wine has attitude but delivers as much refreshment as the Gamay.

The technical bits

W.O. Stellenbosch

Alcohol: 10%vol

Total Acidity: 5.1g/l

pH: 3.65

Residual sugar: 1.9g/l

