

Project Z Cinsault 2021

3x75cl

Winemaker Notes

Rose petal and red berries on the nose with hints of fynbos and white pepper. The palate shows pure fruit and a crisp acidity with a grip of fine tannins, a hint of salinity on the finish rounds out the wine. Do not be fooled by the low alcohol, this is a serious wine with wonderful focus and clarity on the palate.

Vintage

Kleine Zalze concluded the 2021 harvest by mid-April. The wine is all safely in the winery and we are very happy with the vintage and extremely excited at this early stage about the exceptional wines that will flow from the 2021 crop, with our Chenin blanc probably leading the pack. Excellent winter rains and late rains into spring ensured good moisture content in the soil with the onset of the growing season. The prolonged cool spring weather meant that bud burst was about two weeks later than normal and slightly uneven. The subsequent moderate to cool weather during flowering and berry set continued into the rest of the growing season. The much cooler than normal growing season meant that we started harvest two weeks later than normal. The cool weather also persisted through the harvest period leading to not only exceptional acidity in the grapes and wine but the best acid balance ever seen in our grapes and wine. The harvest was briefly interrupted by a fairly large rain event, of nearly 60mm, early in March. This was initially a cause for some concern. However, moderate and dry weather following the rain actually ensured a long healthy ripening for our grapes and the late ripening varieties, such as Cabernet Sauvignon, reached physiological ripeness at lower sugar levels than normal. All in all, the vintage resulted in wines that have amazing balance and finesse and what they may not have in power they will make up with great purity and elegance. We are really pleased with the season and look forward to sharing the wines we have made with you in the coming months and years.



Grapes

100% Cinsault

Region/Appellation

Stellenbosch

Alcohol by volume

11.50%

Residual Sugar

3 g/l

pH

3.5

Total Acidity

5.9 g/l

Drinking Window

2024 - 2025

Tasting Guide

A B C **D** E
Light Medium Full

Tasting note printed

26/12/2024

Food match

Grilled and Roasted Red Meats

Seared duck with soy & ginger