



Grapes
100% Cinsault

Region/Appellation
W.O. Western Cape

Alcohol by volume
12.00%

Residual Sugar
2.9 g/l

pH
3.25

Total Acidity
6.1 g/l

Drinking Window
2024 - 2025

Tasting Guide



Tasting note printed
26/12/2024

Visio Vintners Cinsault Rose

2022 6x75cl

Winemaker Notes

The wine is fashionably pale in colour with a nose of rose petals and pomegranate whilst the palate opens to raspberries and watermelon with a hint of lemon on the crisp finish. Enjoy on its own or with a variety of lighter style dishes

Winemaking

The grapes were given just enough skin contact to extract the desired colour and flavour from the skins before the free run juice was drained and transferred for fermentation. The juice was fermented at 13 degrees Celsius in stainless steel tanks and left on the lees for a month after fermentation completed.

Vintage

The 2022 season started with a great winter and uninterrupted cold unit accumulation. Budding started very late due to a cold front and heavy snow fall at the end of August and moderate temperatures during September. This facilitated even growing and ripening in the latter part of the season. Berries and bunches were a little bit bigger due to high water availability and also meant 5% increase on crop yield on 2021, bringing us back in line with our average yield over the last 10 years. In the winery itself it was a memorable vintage. The grapes ripened on time and staggered well so the cellar was never under pressure and picking could be at exactly the right time. T

Food match

Grilled and Roasted White Meats

Grilled tuna with a fresh tomato salad

