



Rock Of Eye Cinsault 2022

Rock of Eye is a term long-used by tailors, who create beautiful garments by feel rather than precise measurement or method.

Nothing beats experience. It allows us to trust our gut, as well as the process. When we use *instinct born of experience* as our guide, we create intuitively.

The Cinsault Vineyard

Planted in 1992 this single site Cinsault lies on the foothills of the Helderberg, False Bay, Stellenbosch. The vineyard is low lying on the ancient, sandy seabed. The grapes were picked on the 7th of March 2022.

I aimed to capture a moment in the life of the vineyard in 2022 and to produce a Cinsault that embodies freshness and elegance while expressing the fruit in an opulent way.

Winemaking and Maturation

The grapes, of which 30% were whole bunch, were spontaneously fermented in an open top tank and punched down manually 3 times per day. After pressing and spontaneous malolactic fermentation, the wine was matured in a combination of older 300 litre French oak barrels and a concrete egg. The concrete egg preserves the fruit and the tight dry tannins to give tension to the core of the wine. The oak barrels soften and round the wine tannins whilst further enhancing complexity. The wine was bottled on the 21st of November 2022.

Tasting notes

The colour is bright vibrant red.

The nose is expressive with a complex spicy top note reminiscent of ground black pepper and sandalwood and fruits of fresh red cherry and ripe mulberry. There is an opulent fudge-like aroma that plays with the fresh red fruit aromas and adds a perception of richness to the wine.

The elegant palate shows the pepper spice with the mulberry and cherry fruits and finishes dry with a touch of juiciness.

As the maiden vintage, this wine is showing tight, dry tannin at this youthful stage and I am curious to see how the wine evolves with maturation.

Technical detail

Cultivar: 100% Cinsault
Origin: 100% Stellenbosch
Planting date: 1992
Picking date: 7th of March 2022
Date of Tasting note: January 2023
Viticulturist: Pieter Bredell

Analyses
Alcohol: 13.47
RS: 2.1
Total acid: 5.5 g/l
pH: 3.37
Winemaker: Coenie Snyman