

NATURALLY DIVINE

In the process of making Angels Share, we use a natural evaporation technique, and although this means that we have less wine to go around, it does mean that you get a small share of something incredibly rare...



CINSAULT 2018

WINE OF ORIGIN SWARTLAND

BLENDING COMPONENTS

100% Cinsault

WINE DESCRIPTION

Intense fresh flavours bursting with aromas of raspberry, ripe pomegranate and spicy black tea.

A medium-bodied wine, complex and full of flavour, balanced with elegant tannins.

CELLARING POTENTIAL

5 - 10 years (from vintage)

SERVING TEMPERATURE

14 - 16 degree Celsius

FOOD PAIRING

Our Cinsault pairs exceptionally well with rich foods like stews, braised and roasted meat dishes, all types of beef, lamb, goat, beef, duck, chicken and pork. Especially pork belly.

TECHNICAL ANALYSIS

ALC. 14.1% | RS 3.2 g/l | TA 5.40 g/l | pH 3.60