



*Imagine...*



*Produced by Mount Abora Vineyards,  
Riebeek-Kasteel, Swartland, South Africa*

## **SAFFRAAN Cinsaut 2014**

The South African red wine drinking culture was largely built on Cinsaut, a high production grape variety which has been grown at the Cape since the 1880's. At the beginning of the 20<sup>th</sup> century it was the most popular red wine grape, with 75% of the wines made from it. A lot of these old vines are today to be found in the Swartland as low-yielding, non-irrigated bush vines. As a result the Cinsaut vines of the Swartland produce low yields of intensely concentrated grapes.

Mount Abora was created with the desire to make a complex Cinsaut that could rival the elegant Pinot noir wines of cooler climate regions. Our vision with **Saffraan** is to put forward a lively and luminous wine with a strong mineral core, held together by a combination of integrated grape tannins and natural acidity. We deliberately set out to deny the Cinsaut grape the opportunity to do what it does best in our warm climate, namely to express its juicy fruit. Winemaker Johan Meyer coaxes just enough natural grape flavours from the juice to complement the underlying aromas of sea and earth, while ensuring a relatively low level of alcohol. Although the wine expresses an abundance of red berry flavours at a young age, the backbone consisting of expressive grape tannins and natural acid will over time develop the personality of the wine, with floral notes such as jasmine and fynbos coming to the fore as the wine matures.

The grapes were hand-picked at a low Balling from very flat-growing 36 year old bush vines on a slope facing South-West. Warm fermentation was allowed on skins and stalks, followed by warm maceration in tank. The wine was matured in older 300 litre French oak barrels for six months.

Best savoured on its own, but when hunger strikes, enjoy with strawberry and salmon, or peppered watermelon salads.

**ACCOLADES:** Jamie Goode 92

**PRODUCTION:** 6 000 bottles

**TECHNICAL ANALYSIS:**

**Alc 12 %/Vol • TA 5.3 • RS 1.7 • pH 3.75 • Free SO<sub>2</sub> 16 • Total SO<sub>2</sub> 69 • VA 1**

### **Cinsaut vs Cinsaut**

Whereas we acknowledge the international form of the name of the grape variety, we prefer to drop the "l" as the South African pioneers of the grape variety did. While we may write about *Cinsaut*, **Saffraan** will always be a *Cinsaut*.