



P A S C A L / S C H I L D T

Winery:	Silwervis
Wine:	Cinsault
Vintage:	2014
Appellation:	Swartland
Winemaker/Winegrower:	Ryan Mostert
Harvest Notes:	The Cinsault grapes are sourced from a single vineyard located on the decomposed granite soils of the Paardeberg. Harvest is done by hand and the grapes are left in whole clusters to start spontaneous fermentation in stainless steel tanks.
Cellar & Blending Notes:	<p>The grapes are slowly crushed by hand over two weeks to release the fermenting juice and allow for skin and stem contact to take place. The juice is then transferred to a 670l Nomblot concrete egg where the wine matures for 12 months.</p> <p>The wine is bottled unfined and unfiltered with no additions of yeast, enzymes or acidity in-keeping with the Swartland Independent rules of winemaking.</p>
Tasting Notes:	The nose presents with grapefruit pith, lemon rind, fennel and clove spice notes . The texture of the wine is fine, almost chalky with a powdery, fine tannin from the skin contact and a saline, mineral and iodine characteristic. The palate has hints of orange peel and long finish of fruit driven flavours of raspberries from the whole bunch fermentation.
Aging & Drinking Suggestions:	Drink now until 2020. Best paired with fresh salads, tapas style meals of olives, charcuterie, and cheeses or light meat dishes such as fillet, pork and pastas.
Technical Notes:	
Soil	Granite
Acidity	5.1
pH	3.78
Residual Sugars	2.24
ABV	12.5
Barrel Maturation	None
Production (bottles)	800