



Geronimo Cinsaut 2018

Technical information

100% Cinsaut
W.O Stellenbosch
Soil: Decomposed granite, clay-rich granite
Alcohol Vol%: 12,5%
pH: 3.46
Total acidity: 5.5g/l

In the vineyards

The wine is made of fruit grown in the Firgrove area in Stellenbosch. These bush vines are dryland farmed and picked by hand. The soils are decomposed granite with under laying sandstone which gives this wine its elegance and finesse.

In the cellar

The grapes were 100% whole bunch fermented. All grapes were left to ferment naturally with one punch down performed daily. The wines underwent malolactic fermentation in barrel. The barrels were blended together after 9 months in old French oak barrels and bottled right after. The cinsaut is bottled earlier than our other red wines to maintain the crunchy fruit vibrancy unique to the variety. No enzymes or commercial yeast were used in making the wines.

Label story

When I was a youngster growing up in Rawsonville I would hike up the mountain with a few friends to a swimming spot that we discovered, to reach this pool where we had to jump of a 5m cliff. When it was my turn to jump, hesitation would creep in and taking that leap seemed impossible. With my friends cheering me on and reminding me that I can do it, I would take a deep breath and take that leap of faith. Those few seconds in the air are indescribable! Shouting GERONIMO at the top of your lungs. This wine/label reminds us of the big leap of faith we took starting this big venture of ours, with friends cheering and helping us, and making us realise that we can do it. This is also symbolised by the boy jumping off a cliff in the top left hand corner of the label. The label also shows a piece of our South African heritage in the form of the postage stamp depicting the South African national fish, the Galjoen.

