



## Lötter Cinsaut 2021

### *Technical information*

100% Cinsaut  
W.O Franschhoek  
Soil: Decomposed granite with underlying sandstone  
Alcohol Vol: 12,5%  
pH: 3.49  
Total acidity: 4,8g/l

### *In the vineyards*

The wine is made from the second oldest registered red wine vineyard in the country, planted in 1932 by Koos Lötter on his farm in Franschhoek. These old bush vines are dryland farmed and produce really exceptional fruit. The soils are decomposed granite with underlying sandstone, which gives this wine its elegance and finesse. This vineyard ripens very late and due to the really cool weather we had during the 2021 harvest, the fruit took even longer to ripen fully. These were the last grapes to come into the cellar for the year.



### *In the cellar*

The grapes were 100% destemmed before crushing. All grapes were left to ferment naturally with one punch down performed daily. The wines underwent malolactic fermentation in concrete diamond cube. The wine was racked once after malolactic fermentation and returned to the concrete cube for 10 months before bottling. No enzymes or commercial yeasts were used in making the wines.

### *Label story*

We named the wine Lötter to give tribute to Koos Lötter, who planted this beautiful vineyard in 1932. On the label there are pictures of plums and peaches which are widely planted on the farm. There's also an image of a father teaching his son how to plant young vines, showcasing skills and experiences being passed on to the next generation. On the top right corner there is a diagram of a concrete tank which we use to age this beautiful wine in and shows the movement of the lees through the design of these tanks. The Fleur de Lis sign in the background is to symbolize the origin of the wine in Franschhoek, home to French Huguenots who played a big role in the history of South African wine.