



## BESTER FAMILY RED

**VINTAGE** 2024

**CULTIVAR** CINSAULT (60%) SHIRAZ (40%)

**WINE OF ORIGIN** SWARTLAND

### VINEYARD:

The grapes were all sourced from the same farm. The bush vine Cinsault vineyard are the oldest component of the blend (32years). The Shiraz vineyard (22 years) was planted in 2002 on the eastern facing foothills of Kasteelberg mountain, on a mixture of shale and koffiekliip soils and are farmed on trellis with supplementary irrigation.

### HARVEST DETAILS:

The 2024 vintage was preceded by a mild, cool winter with frequent rain showers, resulting in an average size crop with medium size berries. Grapes were hand-picked during the second half of February 2023 and the average yield was between 10 and 12 tonnes per hectare. Optimum ripeness with good colour was easily achieved and grapes were harvested at 25.0 balling.

### CELLAR TREATMENT:

The two varieties were separately picked and vinified. After destemming and crushing, they cold-soaked on skins for 48 hours in stainless steel, then were inoculated with selected yeasts for temperature-controlled skin fermentation with regular pump-overs. After primary fermentation, Shiraz matured with MLF in 3rd/4th-fill French oak while the unoaked Cinsault stayed separate. The final blend followed 15 months in barrel, with bottling in October 2025.

### ALCOHOL:

14.5%

### RESIDUAL SUGAR:

3.0 G/L

### TOTAL ACIDITY:

5.0 G/L

**PH:** 3.7

### SERVING SUGGESTIONS

Serve lightly chilled during the hot summer months (12-15 °C), and slightly below room temperature in winter.

### TASTING NOTES

The Cinsault brings upfront red fruit aromas, sour cherry, and sweet red berry tastes to the flavour profile, complemented by robust peppery and spicy notes from the Shiraz and subtle wood nuances from the older used, French oak barrels. These layers of flavours persist on the elegant palate, balanced by crisp, well-balanced acidity, promising a fruit-driven wine with ample aging potential.