

ALCOHOL:

14.5%

RESIDUAL SUGAR:

4.0 G/L

TOTAL ACIDITY:

5.0 G/L

PH: 3.6

SERVING SUGGESTIONS

Serve lightly chilled during the hot summer months (14-16 °C), and slightly below room temperature in winter.



BESTER FAMILY RED

VINTAGE 2023
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 (31 years). The Shiraz vineyard (21 years) was planted in 2002 on the eastern facing foothills of Kasteelberg mountain, on a mixture of shale and koffieklip soils and are farmed on trellis with supplementary irrigation.

HARVEST DETAILS:

The 2023 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 grape varieties were harvested and vinified separately. After destemming and crushing, they underwent a 48-hour cold soak before fermentation with selected yeasts and regular pump overs for color and flavor extraction. Shiraz matured in 3rd and 4th fill French oak barrels with malolactic fermentation, while the unoaked Cinsault remained separate. After 15 months, the final blend was created, and the wine was bottled in October 2024.

TASTING NOTES

The Cinsault brings upfront red fruit aromas and sweet redberry 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.