

# MYBURGH BROS.

Wines of origin Paarl, South Africa



## MYBURGH BROS. CINSAULT 2017

*“Our great-grandfather and his brother combined their resources and talents in many farming endeavours, including wine. Back then, in the early 1900’s, winemaking was very traditional and devoid of the additives and manipulations that are so prevalent these days. We’re sticking to these old-fashioned winemaking practices and trying to make wines that are simple, pure and honest.*

*Cinsault, known then as Hermitage or Hermityk, was one of the wines they made. In fact, they won the 2<sup>nd</sup> prize for “the best 10 leaguers of Hermitage” at the Western Cape Board of Horticulture Wine Show in 1904.”*

*~Tyrrel & Philip Myburgh*

**Tasting notes:** *Aromas and flavours of plums, cherries and strawberries. Refreshing and aromatic medium-bodied red.*

**Vineyards:** *Two vineyards were used, both situated in the South-western part of the Paarl wine region of South Africa. The 2017 vintage was characterised by a warm and dry growing season. Although the low soil-moisture levels led to some stress, the vines were very healthy in terms of diseases and pests, and the grapes ripened easily.*

*• 86% Cinsault from Klipdam farm: 20 year old, dry-farmed, bush vine vineyard planted in finely textured, decomposed sandstone.*

*• 14% Syrah from Hercules Pillar farm: 14 year old, dry-farmed, bush vine vineyard planted in clay shale (Malmesbury Shale).*

**Winemaking:** *Grapes were partially de-stemmed (66%) and the remainder fermented as whole-bunches. Fermentation took place in open-fermenters. Macerations were relatively short (4-6 days) and the resulting wine was transferred to old barrels straight after pressing. Bottling took place after a 10 month maturation period. No additives apart from Sulphur were used.*

**Analysis:** *Alcohol: 12.5% • Residual Sugar: 1.3g/L • pH: 3.54 • Total Acid: 4.5g/L*