



Geronimo Cinsaut 2022

Technical information:

100% Cinsaut

W.O Stellenbosch

Soil: Decomposed granite

Alcohol Vol%: 12.7%

pH: 3.57

Total acidity: 5.3g/l

In the vineyards:

The wine is made from an old vine vineyard planted on the farm Rustenhof in the Firgrove area. These bush vines are dryland farmed. The soils are decomposed granite with under laying sandstone which gives this wine its elegance and finesse.

In the cellar:

The grapes were 40% 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 cinsaut. No enzymes or commercial yeast was used in making the wines.

Label story:

When I was a youngster growing up in Rawsonville myself and a few friends would hike up the mountain to a swimming spot that we discovered, to reach this spot/pool, 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 friend cheering me on and reminding me that I can do it, I would take a deep breath and take that leap of faith. That few seconds in the air is indescribable! Shouting GERONIMO out of the top of your lungs. For a few seconds in the air you feel like a bird just soaring in the sky. 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 realize that we can do it. This is also symbolized 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.

