

# Lötter Cinsaut 2022

### **Technical information:**

100% Cinsaut

W.O Franschhoek

Soil:

Alcohol Vol%: 13.2%

pH: 3.58

Total acidity: 5.1 g/l

### In the vineyards:

The wine is made from the second oldest red wine vineyard in the country. The vineyard was plated in 1932 by Koos Lötter on his farm located in Franschoek. These old bush vines are dryland farmed and gives really produces exceptional fruit. The soils are decomposed granite with under laying sandstone which gives this wine its elegance and finesse.

## In the cellar:

The grapes were 100% destemmend. This vineyard in 2022 only gave us 1,5 tons/Ha. All grapes were left to ferment naturally with one punch down performed daily. The wines underwent malolactic fermentation in 2<sup>nd</sup> and 3<sup>rd</sup> fill French oak. The wine was racked once after MLF and stayed in the oak for 10 months. No enzymes or commercial yeast was used in making the wines.

#### **Label story:**

We named the 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 is predominantly planted on the farm. There's also an image of a father teaching his son how to plant young vines, this is to showcase skills and experiences being passed on to the next generation.

The big Fleur de Lis sign at the back of the label is too show the origin of this vineyard which is in Franschhoek, where the French settlers made there home and started farming in the late 17<sup>th</sup> century.

