Strange Kompanjie Cinsault, WO Paarl 2024

SBO5502024

Strange Kompanjie Unlimited

— Paarl, South Africa

From mature, unirrigated bush vines in Paarl, this old dame is remarkably light on her feet. Inestimably life-affirming and a pure joy to drink.

2021 Vintage

Decanter World Wine Awards Silver 2022

Decanter World Wine Awards Bronze 2023

Production

30 year old, dry grown bush vine Cinsault from sustainably farmed blocks, brought to Wildeberg where roughly 30% of the fruit undergoes carbonic maceration due to some whole bunch material in the press. The juice is then allowed to ferment spontaneously in older French oak. A naturally produced wine with no fining or filtration and low sulphur levels.

Tasting note

The nose is alluringly bright with aromas of fresh cranberry and raspberry. The palate reflects these with vibrant, crunchy red berry fruit, tangy acidity and warm, gently spicy notes. An immediately appealing and quaffable style with a serious streak of quality thanks to the low yielding bush vine fruit.

Food Match

Lightly chilled with Mediterranean dishes, chargrilled veg, pan fried shrimp or Asian inspired dishes.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Natural/Sustainable

Appellation:
Wo Paarl

Grape Varieties:
Cinsault 100%

Suitable for:
Vegan

Bottle Barcode:
6009881241223