



# EYE OF THE TIGER

2023

## LE BÉTON CINSAULT

The grapes for our Eye of the Tiger Cinsault were sourced from a well-established vineyard in Bottelary Hills, Stellenbosch. Hand-picked and crushed, after which the juice was pumped to open fermentors. The wine was left to cold soak for three days, after which alcoholic fermentation was initiated with yeast strain NT50.

The wine underwent malolactic fermentation in stainless steel tank, after which the wine was racked to 4th fill French oak barrels for 5 months.

After this initial maturation period, the wine was transferred to a 1600 litre Cellier concrete egg with a Tiger's Eye outer finish.

The wine was allowed to age for an additional 6 months "le beton", before bottling on 16 August 2024. 2100 bottles produced.

### Tasting Notes

Orpheus & The Raven Eye of the Tiger (Le béton Cinsault) 2023 is the final step in the de-construction of our #42 Cape Blend. Traditionally, Cinsault has been a workhorse in South African red wine production, but recent efforts to elevate the variety due to its timeless elegance, are starting to bear fruit.

The wine boasts a vibrant and light ruby hue, which is characteristic of the varietal. Bright and youthful red fruit is prevalent on the nose, showcasing an amalgam of strawberry, raspberry and red cherry flavours. This is complemented by hints of cedar and spice, contributed by the pre-maturation in oak barrels.

The entry on the palate is seamless and elegant, with the ripe red fruit sweetness being echoed on the palate. A hint of minerality (typical of le beton ageing) can also be perceived on the back palate, with a juicy and more-ish finish.

A beautiful accompaniment to roasted pork with crackling and mascarpone mash. Serve slightly chilled.

Alc - 14.25%

RS - 3.7

pH - 3.25

TA - 5.9



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by THE VINONEERS