



Carignan 2020

Carignan is very suited to our climate and flourishes in the very rocky terrain. The large diurnal temperature swings ensure that our natural acidity is retained while ensuring a very concentrated fruit expression that Carignan is known for.

Vineyard

The vineyards are located on the slopes of the Olifantsberg mountain where they endure large diurnal temperature swings and strong winds. Our Carignan is planted as high-density bush vines on rocky shale soils. The vineyards are farmed in a sustainable manner, helping to maintain the biodiversity within the vineyards and soils.

Winemaking

In the winery we use different combinations of whole cluster and whole berry fermentations to enhance the varietal expression. Two gentle pump overs or punch downs per day. When the natural fermentation is dry it is gently basket pressed to barrels for malolactic fermentation. We make use of a combination of 300 to 500-liters barrels. After 12 months the components are blended and aged for a further two months before bottling.

Tasting Note

This wine delivers a complex array of flavours of dark cherry and dried cranberry, layered with savoury notes of cured meat and spice. The palate has a brightness to it with good fruit concentration.

Accolades

Awaiting results
Platter's South African Wine Guide

Analysis

Alcohol: 13.4%
RS: 2.6g/l
TA: 5.7g/l
pH: 3.55



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