



Le Sueur Paradoks 2015

Winemaker: Louis van der Riet
Appellation: Calitzdorp
Grape varietal: 50% Pinot Noir / 50% Cinsaut
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Background

Le Sueur Wines is the dream of winemaker Louis Le Sueur van der Riet. This dream came into being in 2006 during his first harvest at Aan de Doorns. His dream turned into a reality during 2015 with the release of the maiden vintage of Le Sueur Wines Chenin Blanc 2014. Le Sueur Wines strives to make wines which are unique to the Klein Karoo terroir and method of production. These wines are available in limited quantities

In 1925 Prof Isak Perold successfully merged Pinot Noir and Cinsaut (Hermitage) to create the world famous South African grape Pinotage, resulting in superb dark medium to full-bodied red wines.

Le Sueur Wines took up the challenge to recreate this fusion by blending Pinot Noir from the cool Outeniqua Mountains and Calitzdorp Cinsaut, planted in 1966, resulting in a soft and elegant red wine. A Paradox to the better known Pinotage varietal wines. Pinotage in its natural form unfiltered and unfinned.

Chemical analysis

Alcohol: 13.23
pH: 3.58
TA: 5.8
RS: 3.1 g/l
Extract: 29.2 g/l

Winemaker's comments

Colour: beautiful pomegranate red

Bouquet: an indulging nose of red fruits, Cherries, Strawberries, spice, earthiness and n hint of *Rooibos* and subtle oak.

Taste: Elegant complex wine with alluring flavours of mulberries, ripe red cherries and n rocky minerality and spice. Soft quaffable tannins and smooth lasting finish with hints of *Rooibos* at the end.

Food pairing

Best enjoyed on its own or the perfect hot summer's day red wine. Will pair well with pan fried duck breast with red wine and Cranberry jus, pan seared springbok fillet with rocket and balsamic dressing.

Awards

New Release





Vineyards

Calitzdorp Cinsaut planted 1966 in fertile Gamka River deposits. These vines grow right against the edge where the river used to flow and carved its way through old Agglomerate rock that now forms the signature cliff just outside Calitzdorp.

Outeniqua Pinot Noir vines are situated on the foothills of the majestic Outeniqua Mountains. The vineyards are planted in quarzitic sandstone which forms part of the Table Mountain Sandstone Group. The cool temperatures at this high altitude of 600 meters above sea level and hard soil results in grapes that ripen very slowly and produce berries with intense flavours and exceptional quality.

Winemaking

Hand harvested early morning at the end of March; the Pinot Noir arrived cool at the cellar. The juice was fermented in an open tank for five days on the skins with light pump over twice daily. The juice finished alcoholic and malolactic fermentation in the barrel.

The Cinsaut was 20% whole bunch with the rest crushed on top. It started fermentation naturally and a screen was put over the skins to hold the cap down for three days during fermentation. The screen was then lifted and the whole berries (from the 20% whole bunch) crushed one by one by hand and the stalks removed. After a couple more days of fermentation the skins were lightly pressed in a small basket press and the juice left to complete alcohol and malolactic fermentation in barrel.

The two separate components spent 14 months in 3rd full French oak Barrels. Blending was done just before bottling unfiltered and unfined.