



Le Sueur
WINES



Le Sueur Paradoks 2016

Winemaker: Louis van der Riet
Appellation: Calitzdorp/Outeniqua
Grape varietal: 50% Pinot Noir / 50% Cinsault
www.dekrans.co.za
T: +27 (0)79 6022 161 | F: +27 (0)44 213 3562

Background

Le Sueur Wines is the dream of winemaker Louis Le Sueur van der Riet. This dream was born during his first harvest in 2006 and turned a reality in November 2014 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 Cinsault (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 Cinsault, 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.

Vineyards

Calitzdorp Cinsault 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 vines are planted in quartzitic 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 Cinsault 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 15 months in 3rd full French oak Barrels. Blending was done just before bottling unfiltered and unfinned.

Chemical analysis

Alcohol: 12.75%
pH: 3.59
TA: 5.7g/L
RS: 3 g/L
Extract: 27.6g/L

Winemaker's comments

Colour: Luminescent pomegranate red

Bouquet: An indulgent nose of red fruits, cherries, strawberries, spice, earthiness and a hint of Rooibos and subtle oak.

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

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 or pan seared springbok fillet with rocket and balsamic dressing.

Awards

Platter Wine Guide 2018 - 5 Star
Tim Atkin 91 Points – 2015 Vintage
Platter 4 Star – 2015 Vintage

