

Lubanzi Cinsault

THE FACTS

COUNTRY: South Africa

REGION: Western Cape

APPELLATION: Swartland

CEPAGE: 100% Cinsault

WINEMAKING: Clone HE835, grafted on American rootstock. 36 year-old dryland farmed bushvines. Hand harvested & hand sorted. Mix of whole bunch & destemmed berries that are gravity pressed on left on skins for 40 days with 2X pump overs daily. Partially carbonic, fully native yeast fermentation. Unfined. Filtered prior to bottling.

AGING: None

ANNUAL PRODUCTION: 1,600 cases

THE STORY

Born in Cape Town and named for a wandering dog who led two young travelers backpacking across South Africa's Wild Coast, Lubanzi is a sustainable and socially-conscious wine co. that focuses on crafting fairly produced wines that punch above their weight and are a true force for social & environmental good. To that end, we're proud to be Fair Trade, Carbon Neutral, a 1% for the planet member & a Certified B Corporation.

Hailing from South Africa's rugged and iconic Swartland region, our focus is on producing real wine made by real people from a real place — limited intervention in the cellar, natural fermentations and native yeasts — genuine stuff with genuine personality. No gimmicks, just well-crafted wines from the world's oldest soil.

THE ADJECTIVES

OVERALL: Light & Bright

AROMAS / FLAVORS: Raspberries, Strawberries & Violet

MOUThFEEL: Soft & Smooth

THE SELLING POINTS

Light & easy chill-able red from a Fair Trade Producer

AWARDS: 90pts James Suckling

SUSTAINABILITY: Certified Sustainable, Vegan, Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Pizza, Ratatouille, Escargot

