

NOTES FROM THE WINEMAKER

REBEL REBEL METHODE
ANCESTRALE 2023

crushed and destemmed Cinsaut grapes
2 hour maceration before pressing
spontaneous fermentation in tank and bottled
with minimal intervention
aged for 4,5 months on lees before dégorgement

w.o. bottelary, stellenbosch
vines planted in 1991
harvested 27 February 2023 at 21.5°B
bottled 21 March 2023
dégorgement on 2 August 2023

12.11% alc

RS 3.2g/L TA 5.3g/L

VA 0.4g/L pH 3.53

this fun and vibrant Cinsaut "pet-nat" has
notes of cherry, strawberry, and pomegranate
the mousse is fine, and bursts with sweetness and
energy, and is alive with texture and natural
acidity

best served between 10 and 13 °C.
this wine is unfiltered and may have some natural
sediment which is harmless



**REBEL
REBEL**