



*Le Sueur*  
WINES

## Le Sueur Paradoks 2019

*Winemaker:* Louis van der Riet  
*Appellation:* Langeberg/Garcia- Calitzdorp  
*Grape varietal:* 50% Pinot Noir / 50% Cinsault  
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### 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 Langeberg/Garcia ward and Cinsault vines planted in 1966 in Calitzdorp, resulting in a soft and elegant red wine. A Paradox to the better known Pinotage varietal wines. 'Pinotage' in its natural form, unfiltered and unfined.

### Vineyards

Pinot Noir planted in shale soils on the Northern slopes of the Langeberg mountain in the Langeberg/Garcia ward. These vines were planted in virgin soils and receive an annual rain fall of 600 mm per annum.

33-year-old trellised Cinsault vines planted in Calitzdorp. The vines are planted in deep homogeneous karoo deposits on the banks of the Gamka river.

### Winemaking

Hand harvested early morning at the end of March, the Pinot Noir arrived cool at the cellar. The juice was left on the skins in open tank for five days with light punch downs twice daily before fermentation started naturally. After fermentation started the wine is pumped over the skins twice a day. Just before fermentation stops the juice is drained from the skins and 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 3<sup>rd</sup> full French oak Barrels. Blending was done just before bottling unfiltered and unfined. Only 1400 bottles produced

### Chemical analysis

*Alcohol:* 13.10%  
*pH:* 3.23  
*TA:* 6.0 g/L  
*RS:* 2.0 g/L  
*Extract:* 27.0 g/L

### Winemaker's comments

*Colour:* Luminescent pomegranate red

*Bouquet:* An expressive 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 92 points – 2016 Vintage

Tim Atkin 91 Points – 2015 Vintage

Platter Guide 2020 – 4.5 Stars

