



## 2020 CINS

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Variety:	100% Cinsault
Region:	McLaren Vale
Vineyard(s):	Lennon Vineyard
Soil(s):	Red clay loam over limestone
Planted:	Grafted 2014 single cordon
Viticulture:	Sustainable
Fermentation:	Open / Wild
Elevage:	9 months in 100% 8 year old French oak
Filtration:	Course regimesh

“Brilliant ruby in hue, the nose is cherry starburst with notes of blood orange zest, ginger, nutmeg and white pepper. The palate is medium bodied, well-balanced and vibrant, the tannins integrated, and the finish is refreshing; laden with interweaving cherry, ginger, and white pepper notes.” - Brad Hickey

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### THE WINE

Made from a block of Cinsault vines which were grafted to a former semillon patch at neighboring Lennon Vineyard in 2013. Vinted from hand selected fruit and placed in an open 2 ton fermenter for 2 weeks. Wild yeast did their job and then it all was gently basket pressed and sent to veteran French hogsheads for 7 months.

2020 in the Vale is considered a warm vintage with low yields, resulting in balanced wines with finesse and deep flavors. This is the fourth vintage of CINS made at the Brash Higgins winery.

### THE WINEMAKER

Brad Hickey (Brash Higgins) is a native of Chicago and a transplant of New York City, where he was an old-school Somm on the floor(s) of some of NYC's most iconic restaurants. After a couple trips to Australia, he picked up and moved down under to live and make wine with his partner, Nicole Thorpe. Together they own Omensetter Vineyard (Certified Organic) where they grow fruit for the Brash Higgins label. Brad also purchases some fruit from local, well-respected Growers who adhere to conscious farming. Brad's style is playful yet precise. All of his wines are made with a light hand, and they exude a perfumed and lifted aroma profile.

