

## Howard Booyesen Cinsaut 2011

I've realised that there is a real need for a refreshing and lighter style red wine on the market that is versatile, lower in alcohol, but still bursts with flavour and have the ability to age. Most people cannot afford Burgundies or even SA Pinot noir. I'd like to think of this wine as "The poor man's Burgundy", made for easy consumption, but very suitable for food and enjoyment. The grape varietal is very well known for its lean structure and fragrance, and commonly used in blends. In this case I want you to discover the pure elegance of a long forgotten gem that is under-appreciated. Serving temperature: 12-18 °C.

Engineered for easier drinkability because of lower alcohol, and juicy fruitdriven notes. Opulent currents and bright red berries follow all the way to the palate, with no hindering acidity. Leanness and floral character makes this a pleasurable drinking experience. This classic fairs best with dishes such as tapas, Mediterranean influence, salads drizzled with a berry reduction and my favorite: spicy foods.

**variety :** Cinsaut | 100% Cinsaut

**winery :** Howard Booyesen Wines

**winemaker :** Howard Booyesen

**wine of origin :** Stellenbosch

**analysis :** alc : 12.5 % vol   rs : 4 g/l   pH : 3.3   ta : 5.8 g/l

**type :** Red   **wooded**

**pack :** Bottle   **closure :** Cork

**about the harvest:** The grapes were harvested at optimum ripeness from the Stellenbosch region.

**in the cellar :** The grapes were fermented in stainless steel tanks at lower than usual temperatures. Post maceration had to occur to extract maximum flavor, color and tannin because of the low extract that this varietal delivers. Minimal use of oak allows the grape to show its true personality and feminine attributes.

