

Bosman Twyfeling Cinsaut 2021

Lovely fresh berry flavours with hints of tobacco, spice and savoury notes. The palate is luscious and concentrated although of medium body. A bold wine with an elegant structure.

Fantastic wine to pair with a whole range of dishes. A perfect accompaniment to an antipasti platter with cured meat and sausage, with mains of barbecued meat or Italian tomato-based dishes.

variety : Cinsaut | 100% Cinsaut

winery : Bosman Family Vineyards

winemaker : Corlea Fourie

wine of origin : Wellington

analysis : alc : 14.68 % vol rs : 2.2 g/l pH : 3.44 ta : 5.6 g/l

type : Red **body :** Medium **wooded** **organic**

pack : Bottle **size :** 750ml **closure :** Cork

ageing : To be enjoyed in the 2 to 5 years after vintage.

"The renaissance of Cinsaut is upon us. I would be proud if we could reclaim it as Africana. I hope this wine helps pave the way" - Corlea Fourie, Cellar Master.

The previous generation farmed Cinsaut with pleasure. Usually in bush vine form, it was a healthy varietal and yields were good. The new varieties became more common to fit in with the heavily oaked New World style and Cinsaut was demoted to a blending wine. Its recent reappearance can be attributed to our quest these days to trace our roots to a time when things were simpler. Technology helps us make better viticultural decisions, but there must have been a reason why Cinsaut was so widely and successfully planted.

Cinsaut was one of the cornerstone varieties in the Bolei valley in the previous century. This wine is a toast to rediscovering what the old farmers deemed fit for the valley we call home.

in the vineyard : Bush vine vineyard called "Hermitage-Kop" on Twyfeling, Bolei valley. Planted in 2003 this is a Cinsaut heritage site on the farm, as the previous Cinsaut planted here was in 1964.

about the harvest: South Africa's 2021 grape harvest is expected to produce remarkable wines over time because the cool season slowed the ripening process, allowing the grapes to develop complexity and well-rounded fruit flavours.

in the cellar : This is our humble (and modern) take on what a Wellington bush vine Cinsaut could look like. The vineyard is harvested in 3 components, picked only days apart. the grapes are hand sorted, de-stemmed and slightly crushed. Spontaneous fermentation is facilitated with daily punch downs and pump overs. A total of 10% of the wine fermented as a whole bunch component and 10% with stem contact to add freshness and complexity. the wine spent extended time on the skins after fermentation. Followed by a 12 month maturation period in 225L and 500L French oak barrels. the 2021 vintage saw 12% new oak. Gently filtered.



Bosman Family Vineyards

Wellington

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