

Bosman Twyfeling Cinsaut 2023

A surprisingly dark hue for this varietal. Lovely fresh cassis aromas with hints of tobacco, allspice and savoury notes. The nose pulls through onto the luscious palate with lively berry and cherry flavours. Although medium-bodied it is a bold wine with an elegant structure.

A wonderful wine to pair with antipasti, barbecued meat or Italian tomato-based dishes such as burrata salad or pasta al pomodoro.

variety : Cinsaut | 100% Cinsaut

winery : Bosman Family Vineyards

winemaker : Corlea Fourie

wine of origin : Wellington

analysis : alc : 13.68 % vol rs : 2.4 g/l pH : . ta : . g/l

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

pack : Bottle **size :** 0 **closure :** Cork

ageing : Drinking well now but can be enjoyed for another 7 years if cellared correctly.

Traditionally, Cinsaut was the predominant red grape of the region. Over the years, other red varietals overshadowed this grape, but this vineyard, planted on the historic Twyfeling farm, has always produced excellent quality wine and deserves recognition. De Twyfeling was deducted from the larger farm Optenhorst in 1812 and bequeathed to a son. The name Twyfeling (meaning doubt or hesitation) appears at that time and probably refers to the difficulty he would experience in making a living on this small, mountainous piece of land. The antique implements on the label were found in the cellar and honours the men and women who put their hands to the plough, planted vines and unlocked the hidden potential of this once remote and beautiful vineyard high up on the slopes of the Groenberg in the Bovlei near Wellington.

in the vineyard : Bush vine vineyard called "Hermitage-Kop" on Twyfeling, Bovlei 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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