

Bosman Twyfeling Cinsaut 2024

Colour: A surprisingly dark hue for this varietal.

Nose: Lovely fresh cassis aromas with hints of tobacco, purple flowers and savoury notes.

Palate: The nose follows 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 : 13.5 % vol rs : 4.0 g/l pH : 3.60 ta : 5.2 g/l

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

pack : Bottle **size :** 750ml **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 honour 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 : A bush vine vineyard referred to locally as 'Hermitijk Kop', or Hermitage Hill, on the farm Twyfeling in the Bovlei. Planted in 2003, this is a Cinsaut (also known as Hermitage) heritage site, as the previous vineyard was also Cinsaut, planted in 1964. The decomposed granite soils on predominantly west-facing slopes located from 250m to 300m at its highest point, create a unique terroir which produces a remarkable wine.

in the cellar : The winemaker prepares a 'pied de cuve' to initiate natural fermentation. This ensures spontaneous fermentation of the grapes harvested a few days later. The vineyard is then hand-harvested, hand-sorted and de-stemmed. Spontaneous fermentation is facilitated by daily pump-overs. The wine spent an extended time on the skins after fermentation. 12 months in 225L and 300L French oak barrels and further bottle maturation for at least another 6 months.



Bosman Family Vineyards

Wellington

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