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Anthonij Rupert L'Ormarins Die Ou Bosstok Cinsault 2025

An understated whiff of spice and oak mingles with ripe, sweet cherry and blueberry aromas so typical of the grape. The inherent affability and friendly cheerfulness of Cinsault is on full display in this wine, but there's an impressive restraint and good framework which prevents it from being too straightforward or simple. It's juicy, succulent, rounded and lively. The palate delivers oodles of youngberry, raspberry, cherry and plum fruit, along with a dusting of baking spices. Rather than trading purely on fruit vivacity it is balanced with gentle tannin backbone and composed structure. Its curves and generosity are unmistakable yet it remains nimble and sprightly with impressive length of flavour.



variety : Cinsaut | 100% Cinsault
winery : Anthonij Rupert Wyne
winemaker : Zanie Viljoen
wine of origin : Swartland
analysis : **alc :** 13.5 % vol **rs :** 2.0 g/l **pH :** 3.5 **ta :** 4.9 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Our Riebeeksrivier farm is situated on the slopes of Kasteelberg, offering breathtaking views of the Swartland and the iconic Table Mountain. The farm's unique terroir, especially its shale soils, is vividly expressed in the wine, which boasts distinctive varietal characteristics. This wine is crafted from a beautiful cinsault block planted in 1990. This bushvine-trained vineyard is planted on the farm's southern slopes, at an elevation ranging from 356 to 412 meters above sea level.

about the harvest: Following sufficient winter rainfall, many regions experienced favourable growing conditions throughout the season. Moderate weather during bunch and berry development supported even fruit set, while cool, dry conditions over harvest allowed for a steady and controlled ripening period. Grape analyses showed above-average acidity, alongside deep colour and concentrated flavour, resulting in fruit of excellent overall quality.

in the cellar : The wine was fermented in Italian Nico Velo concrete tanks. This unique fermentation vessel enhances complexity and accentuates the natural red fruit flavours characteristic of Cinsault. The wine was left on the malolactic lees for approximately four months in these tanks before being racked into a stainless steel tanks. A small portion of the wine was aged in oak barrels for four months, with just 1% new oak used.

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