



**BOSMAN**  
*Family Vineyards*

## TWYFELING CINSAUT 2016

*“The renaissance of Cinsaut is upon us. I would be quite proud if we could reclaim it as a South African viticulture heritage and I hope this wine will help pave the way”. Corlea Fourie – winemaker*

The previous generation farmed Cinsaut with pleasure. Usually in bush vine form, these vines were not so susceptible to wind damage and crops were good. Then Cinsaut became obscure in the sense that new varieties became more common in South Africa such as Cabernet Sauvignon and Shiraz (varieties that made France and Australia famous). Modern winemaking also introduced oak (and lots of it) which didn't do much for Cinsaut. At this stage Cinsaut was not being recognized as one of the classical varieties and was therefore demoted in the use of making blends...better. In blends it found its home. So the red workhorse of the South African wine industry, namely Cinsaut, stayed mostly anonymous up until recent history.

That leads to the question “Why now?”

This is highly philosophical but for a long time people have been tracing back viticulture roots to a time where things were much less intricate. Not to be mistaken, technology helps us every day to make better viticultural decisions, but there must be a reason why Cinsaut was so widely and successfully planted. In winemaking we have also taken a step away from some of the “put together” wines of our time.

Our customers, and specifically those who taste with their food-gearred palates, minds and philosophical hearts, are also longing for new interesting wines...with character, texture, fruit, savoury notes and of which you can have more than just one glass.

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



[www.bosmanwines.com](http://www.bosmanwines.com)

<b>ORIGIN</b>	Wellington, South Africa	<b>WINEMAKER COMMENTS</b>	
<b>VINEYARDS</b>	Bush vine vineyard called “Hermitage-Kop” on Twyfeling, Bovelei valley. Planted in 2003 this is a Cinsaut heritage site on the farm as the previous Cinsaut planting here was in 1964.	<b>COLOUR</b>	Deep plum red centre with a purple rim.
<b>WINEMAKING</b>	This is our humble (and modern) take on what a Wellington bush vine Cinsaut might look like. Sorted, de-stemmed, slightly crushed grapes fermented at lower temperatures (24-26oC) until dry. A total of 7% of the wine fermented as a whole bunch component to add freshness and complexity. Matured in 225l second and third fill French oak barrels. Roughly filtered on the bottling line.	<b>NOSE</b>	Lovely fresh berry flavours with hints of tobacco, spice and savouriness.
<b>VARIETAL</b>	Cinsaut 100%	<b>PALATE</b>	Luscious and concentrated although of medium body. A bold wine with an elegant structure.
<b>ANALYSIS</b>	Alc 13.87% R/Sugar 3.5 g/l TA 6.7 g/l pH 3.42	<b>FOOD</b>	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, pasta and pizza dishes.
		<b>AGEING</b>	To be enjoyed in the 2 to 15 years after vintage.