



The Bosman family have a history of growing wine in the Bovelei of Wellington, dating back to 1810. Through eight generations they have worked hard to create a better life for all who live and work on the farm, rising to challenges and finding solutions, often in the unexpected.

Wine is made in their historic 260 year old cellar, but their approach is progressive and innovative: a plant improvement unit ensures that Bosman remains at the forefront of the development of new, clean plant material and varieties; while their vine nursery ensures a continuous supply of healthy rootstock and vines.

Their business model is both holistic and inclusive, fostering self-worth and investing in the potential of everyone.

Faith . Hope & Love

is the Bosman family motto, and it is a philosophy which the extended farm family live by every single day.

TWYFELING CINSAUT 2018

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

The previous generation farmed Cinsaut with pleasure. Usually in bush vine form, it was a healthy varietal and yields were good. Then 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.

Our customers who taste with food-gearred palates and philosophical hearts are longing for new and interesting wines with character, texture, fruit and savoury notes, but which are drinkable too.

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



ORIGIN	Wellington, South Africa.
VINEYARDS	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.
VINTAGE REPORT	The very early harvest took us by surprise but the quality was beautiful. Due to the lower rainfall of the previous winter the yields were lower but produced smaller berries with concentrated flavours.
WINEMAKING	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 (24-26°C) until dry. A total of 10% of the wine fermented as a whole bunch component to add freshness and complexity. Matured in a 225 litre, second and third fill French oak barrels. Gently filtered.
VARIETAL	Cinsaut 100%.
ANALYSIS	Alc 14.29% Vol R/Sugar 2.3 g/l TA 5.8g/l pH 3.38
COLOUR	Deep plum centre with purple rim.
NOSE	Lovely fresh berry flavours with hints of tobacco, spice and savoury notes.
PALATE	Luscious and concentrated although medium-bodied. A bold wine with an elegant structure.
FOOD	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.
AGEING	To be enjoyed in the 2 to 15 years after vintage.