

The Albatros

White Cinsault

2023

ArtiSons

FAMILY WINERY



GENERAL NOTES

After reaching tremendous international and local success with Stellenrust, owners Tertius Boshoff and Kobie van der Westhuizen decided to take things back to their roots to create wines without boundaries. The old Bottelary cellar was reinstated and the birth place of the first artisan wines created by a passion for old vineyards and special sites. The ArtiSons winery allows us to free our spirits and make wines as natural as possible and as true to nature as possible.

IN THE VINEYARDS

Inspired by the harvest apprentices of 2015 guided under the cheerful smile of young gun Herman du Preez, this wine is made from grapes harvested from a dryland vineyard planted in 1971 and 1972 in the Bottelary hills. **The White Cinsault won Herman Du Preez the title of Diners Club Young Winemaker Of the Year in 2019 & 2021**

VINIFICATION

A Selection of Cinsault Blanc are hand picked and pressed whole in a traditional basket press. A close eye is kept on the juice and grapes are gently pressed yielding only the purest of juice. The juice is fermented in older 225 litre French oak barrels with wild yeast and kept on the lees in the barrel for 9 months. It is bottled unfiltered and only with a soft filtration.

TASTING NOTES

It has been named white Rhone in many blind line ups with a nose oozing of apricot, almond and some lanoline. The palate is rich yet elegant and filled with white peach and glossy pear drop flavours.

Food pairing: This white Cinsault will accompany an array of vegetarian dishes but also Norwegian salmon drenched in a brown butter sauce or lovely crispy oven grilled petit poissons in a lemon butter reduction.

Varieties:	100% Cinsault
Residual sugar: 3.4 g/L	pH: 3.08
Alcohol: 13.16%	TA 6.8 g/L
Winemaker	Herman Du Preez
Cellar Master	Tertius Boshoff