



BOSMAN
Family Vineyards

DOLCE PRIMITIVO 2016

“After an Italian POW drowned in a dam on Lelienfontein it was fitting that we would use the Sicilian Primitivo planted around it, to make a sweet commemorative wine which tells of the poignant history of these prisoners and their influence in Wellington during the second world war...” Jannie Bosman on the history behind the Lelienfontein Primitivo vineyard.

Wellington historically was the dried fruit capital of South Africa. On many of the farms -in front of the homesteads- one will still find the reminiscence of this era. As such it’s fitting that the Primitivo for this sweet wine is partially dried ahead of fermentation.

The fruit loses 50-60% of its weight after stretching it out on old apricot drying racks in late summer sun for a few days (depending on the season) post-picking. It’s then brought to the cellar and transferred to 500L wooden barrels (tops removed), stomped on (to release the first moisture to start fermentation) and goes through its natural fermentation.

The ferment stops naturally at around 12% alcohol due to the high sugar levels in the wine.

A grape variety which shows of lovely fruit and spiciness, together with the method of drying in the sun, gives for a compelling naturally sweet desert wine.

A special wine made for special occasions.



www.bosmanwines.com

ORIGIN	Wellington, South Africa	WINEMAKERS COMMENTS	
VINEYARDS	Vineyard on Leliefontein surrounding one of our dams.	COLOUR	Deep crimson red with a brick coloured rim.
WINEMAKING	The partial raisins are placed in open top barrels for fermentation. Natural fermentation lasts up to 4 weeks before pressing in a basket press. In this time the barrels used for fermentation, are re-assembled with their tops to be filled with the wine for a last process of maturation. Bottling after 9 months.	NOSE	Concentrated essence of Primitivo -stewed prune, black berries, maraschino cherry with notes of honeyed raisins and cinnamon.
VARIETAL	Primitivo 100%	PALATE	A lovely natural sweet wine with enough acidity and fine tannin to ensure that the wine is not sticky but ends of on a refined note.
ANALYSIS	Alc 12.18% R/Sugar 198.6 g/l TA 7.1 g/l pH 3.8	FOOD	A wonderful replacement for dessert but also pairs well with gorgonzola on a cheese platter.
		AGEING	To be enjoyed after release and for 5-7 years thereafter.