



BOSMAN
Family Vineyards

FAMILY CUVEÉ

ERFENIS 2014

"The ideal has always been to create a wine, if possible in a certain vintage, that encompasses the essence of that vintage. It should show off the very best wines of that year in one exclusive blend..." Corlea Fourie, Winemaker

Every year when tasting through the barrels one is confronted by a few barrels that just stand out. Within any group of barrels there is usually that one wine that just shows its colours best. It is also not always within the same cultivar group.

We would like to think that the vintage decides the odds of the blend. The winemaker only picks the best of what is available.

Sometimes big personalities clash, sometimes they work well together, that is why this blend will only be made when- in the final tasting- it convinces us all. In 2013, for instance, the components were fantastic, but the blend never really made the cut, or to the bottle.

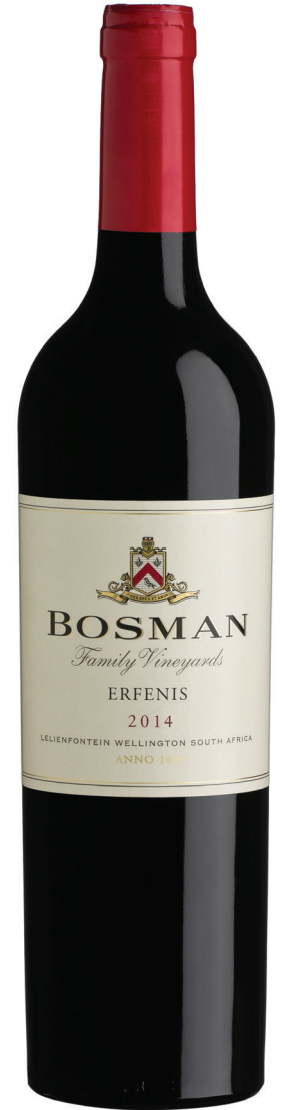
The 2014 blend evolved through multiple blending exercises and is a true reflection of our ode to the harvest and to our hope to leave a wine legacy for generations to come.

ACCOLADE:

2011: South Africa's Top 100 Wine Challenge - Top 100 2013

2010: South Africa's Top 100 Wine Challenge - Top 100 2011

2010: Winner in the Inaugural ABSA Perold Cape Blend competition 2010



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ORIGIN	Wellington, South Africa	WINEMAKER	Corlea Fourie
VINEYARDS	The components for this blend are from different sites in Wellington.	COLOUR	Deep purple red with a youthful vibrant rim.
WINEMAKING	The components are all treated separately for 18 months. After deciding and executing the blend, it is aged for another 12 months before bottling. In terms of oak management, the main components are fermented and matured in French oak barrels.	NOSE	Deep, concentrated flavours of blackberry and red fruit. Integrated spicy notes from oak use.
VARIETAL	Pinotage 30% / Shiraz 14% / Cabernet Sauvignon 14% / Grenache Noir 14% / Mourvedre 14% / Cinsaut 14%	PALATE	The aromas develop tremendously in the glass or by decanting. Complex secondary aromas accented by lovely spicy notes from maturation in oak.
ANALYSIS	Alc 14.13% R/Sugar 3.3 g/l TA 6.0 g/l pH 3.5	FOOD	As a blend it is a fantastic wine to pair with a whole range of dishes for instance grilled poultry and spicy meat dishes. A celebratory wine for special occasions.
		AGEING	To be enjoyed in the 7 to 15 years after vintage.