



BOSMAN
Family Vineyards

UNIQUE INNOVATION

ADAMA RED BLEND 2017

"The Adama blend is named after Adam Appollis, a visionary of his time and the forefather of many of the families that work and live on the farm today. I am the 5th generation Appollis and I am proud of the results of my family and the Bosman family's joint efforts..."

Rita Andreas, former director and HR manager of Bosman Adama Pty Ltd

At Bosman Family Vineyards we have three points of interest which are very important to mention. One being the history and heritage which tells about our deep rooted knowledge of the industry. Secondly is where we strive through innovation and development to create new and exciting wines. The last point has to do with sustainability which is incorporated by our Fairtrade efforts and accreditation.

The Adama Red Blend is firmly nestled in this range as we use interesting blends and components as well as modern tannin management theories. It is made however to be an authentic rendition of elegant, modern winemaking and truthful to the families to which it plays homage.

Mathew Jukes on the 2013 vintage: *"I spent a week in the Cape in September and this was one of the stand-out reds. A heroic blend of Shiraz, Mourvèdre, Grenache, Cinsault, Viognier and Primitivo, the huge presence and intense black fruit and a dusting of coffee beans on the nose make Adama an enormous amount of wine for a tenner!"*

The Daily Mail, November 2015



www.bosmanwines.com

ORIGIN	Wellington, South Africa.	WINEMAKERS COMMENTS	
VINEYARDS	The components for this blend are from different sites in the Bovlei Valley and from the De Rust estate that approximates Hermon and now also a component of Tempranillo from Bosman estate in Hermanus.	COLOUR	Purple heart with crimson rim.
WINEMAKING	The components are all treated separately until about four months before bottling when the blend is finalized. In terms of oak management, the main components being new American oak and older French oak fractions.	NOSE	Raspberry and prune flavours supported by a mixture of spicy cinnamon, white pepper and light mocha aromas.
VARIETAL	Shiraz 52%, Mourvedre 20%, Cinsaut 11%, Grenache noir 9%, Primitivo 4%, Viognier 2%, Nero d'Avola 1%, Tempranillo 1%	PALATE	Lovely aromas of plums and dark cherry. These develop immensely in the glass or by method of decanting. Finishes with lively, mineral accent.
ANALYSIS	Alc 14.07% R/Sugar 2.4 g/l TA 5.6 g/l pH 3.51	FOOD	As a blend it is a fantastic wine to pair with a whole range of dishes. Gourmet pizzas, pasta bakes, grilled meat dishes or just without anything else for pure enjoyment.
		AGEING	To be enjoyed in the 3 to 7 years after vintage.