



The Bosman family have a history of growing wine in the Bovel 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.

GENERATION 8 MERLOT 2018

In talking to guests arriving at the farm or at public tastings, one of the most frequently asked questions is if we produce Merlot. It has become that cultivar in which many consumers hope to find something smooth, fragrant and enjoyable.

Merlot has however developed a bad reputation over time as a cultivar which shows unripe fruit and harshness very easily.

Always up for a challenge, we decided to showcase the very best in bright Merlot fruit from Wellington. We used techniques in the vineyard and in the cellar to make this wine as approachable and as interesting as possible.

Our efforts are well-rewarded in the final product, but the proof is in the drinking.



ORIGIN	Wellington, South Africa.
VINTAGE REPORT	We expected another early harvest as in 2016, but that didn't happen. We waited and waited, grapes came in slowly and then the pace picked up furiously and it was all over within days: a great crop with good pH's. Our 10th vintage!
VINEYARDS	From our Merlot vineyards in the undulating Bovel.
WINEMAKING	The cooled grapes were hand sorted after de-stemming and then plenty of aerated pump overs during fermentation for maximum extraction. The wines went through malolactic fermentation in contact with new French oak.
VARIETAL	100% Merlot.
ANALYSIS	Alc 13.5% Vol R/Sugar 3.3g/l TA 5.8g/l pH 3.59
COLOUR	Vibrant purple heart with a ruby rim.
NOSE	A true classic: medium-bodied with an appealing bouquet of ripe red cherries and mulberry fruit, following through with hints of earthiness and plums on the palate.
PALATE	A wine packed with red and dark fruit, with a lingering aftertaste.
FOOD	A good partner to a range of tomato-based dishes, roast chicken and creamy mushroom steak or stews.
AGEING POTENTIAL	To be enjoyed 2-5 years from the year of vintage.