



The Bosman family have a history of growing wine in the Bovelei 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 SHIRAZ 2018

Shiraz is one of the most widely planted red wine grape varieties in the world. It ripens late, so it needs hot, dry conditions such as those found in Spain from whence the grape most likely originated.

Wellington, with its long warm summers, is also the ideal terroir for this generous cultivar, and we are able to produce distinct and spicy wine from the cultivar.

This is a wine specifically for those who taste with a food-oriented palate. It is a light, fresh wine with loads of character.



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	Bovelei, Wellington.
WINEMAKING	Grapes were sorted, de-stemmed and lightly crushed then fermented at lower temperatures (24-26°C) and matured in French oak.
VARIETAL	100% Shiraz.
ANALYSIS	Alc 14.0% Vol R/Sugar 2.3g/l TA 5.7g/l pH 3.3
COLOUR	A garnet centre with a purple rim.
NOSE	A confident wine with fine textures, spice, tobacco and new leather, refreshed with a delicious dark plum finish.
PALATE	Concentrated and complex; fresh and medium-bodied.
FOOD	A great food partner to robust red meat dishes such as espetada, barbecued meat and rich pasta sauces.
AGEING POTENTIAL	To be enjoyed 2-5 years from the year of vintage.