



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

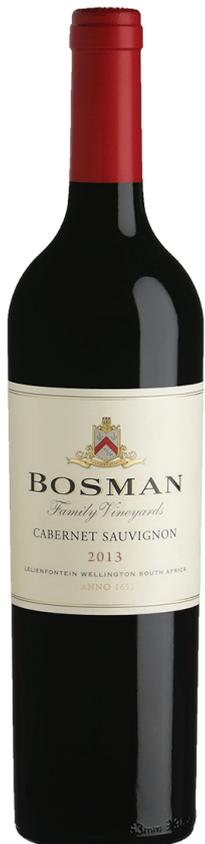
*Faith . Hope & Love*

is the Bosman family motto, and it is a philosophy which the extended farm family live by every single day.

## CABERNET SAUVIGNON 2013

Generations of Bosmans in the Bovlei, are easily matched by generations of workers who have passed down traditions, knowledge and names.

The 'Kabinet' vineyard, aka Cabernet Sauvignon, was always considered the farm's trump card, guaranteed to lift the quality of any wine. Nowadays it is blended with the grapes from other vineyards in the Bovlei to create a wine which is as rich and complex as the farm's heritage.



<b>ORIGIN</b>	Wellington, South Africa.
<b>VINEYARDS</b>	From vineyards planted on deep red shale soils, and others planted on decomposed granite. This gives us a wonderful blend of rich succulent fruit characters and a lean minerality.
<b>WINEMAKING</b>	The berries are sorted before cold soaking, then the must is kept cool for two days followed by fermentation at relatively low temperatures. Punch-downs and pump-overs make for good colour extraction where after the wine spends 18 months maturing in small French oak barrels.
<b>VARIETAL</b>	100% Cabernet Sauvignon.
<b>ANALYSIS</b>	Alc 13.96% Vol R/Sugar 2.8g/l TA 6.1g/l pH3.69
<b>COLOUR</b>	Deep berry red with a purple rim.
<b>NOSE</b>	Elegant raspberry, blackberry and concentrated plum aromas. Slight pencil shaving notes.
<b>PALATE</b>	Beautiful mouth feel with a long fruit-crammed, persistent finish. Tannins are subtle and accessible.
<b>FOOD</b>	Pair with lamb casseroles, hearty stews or rare roast beef. A serious wine, true to its cultivar, to be enjoyed at special meals and occasions.
<b>AGEING POTENTIAL</b>	To be enjoyed 5-7 years after the year of vintage and for up to 15 years thereafter.