

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.

DOLCE PRIMITIVO 2016

During World War 2, many Italian Prisoners of War were stationed at the Cape, bringing with them skills and traditions we still admire today. Some of them stayed on the farm but sadly one of them drowned in the dam. We thought it would be fitting to use Italian Primitivo planted around this dam to make a sweet commemorative wine which tells the poignant history of these prisoners.

Historically Wellington was the dried fruit capital of South Africa when in the 19th century farmers dried their apricots in the warm summer sunshine.

So to commemorate the Italian, and our dried fruit industry, Corlea picked the grapes and dried them for a few days on the old racks used for drying fruit. The grapes were then brought into the cellar and transferred to open 500L barrels where they were stomped on to release the juice which would start fermentation naturally.

This is a special wine to end off a special meal.



ORIGIN	Wellington, South Africa
VINEYARDS	A vineyard surrounding the dam on the original Bosman farm, Lelienfontein.
WINEMAKING	The sun-dried, raisin-like grapes are placed in open top barrels for fermentation. Natural fermentation lasts up to 4 weeks before pressing in a basket press. Then the barrels are filled and closed for maturation for 9 months before bottling.
VARIETAL	Primitivo 100%
ANALYSIS	Alc 12.18% Vol R/Sugar 198.6 g/l TA 7.1 g/l pH 3.8
COLOUR	Deep crimson red darkening towards the edges.
NOSE	Concentrated aromas of stewed prune, black berries and maraschino cherry with notes of honeyed raisins and cinnamon.
PALATE	A lovely natural sweet wine with enough acidity and fine tannin to ensure that the wine is not sticky but ends off on a refined note.
FOOD	Wonderful as a dessert served with dark chocolate, but it also pairs well with creamy gorgonzola cheese and a dried fruit compote.
AGEING POTENTIAL	To be enjoyed after release and for 5-7 years thereafter.