



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

FAIRTRADE ADAMA WHITE 2017

The Adama blend is named after Adam Appollis, a visionary of his time and the forefather of many of the families that live and work on the farm today. He worked alongside Petrus Bosman's great grandfather and grandfather, setting the foundations of what today is the Adama Workers' Trust, a benchmark in transformation in the South African wine industry.

This white blend reflects the cellar's long-standing dedication to environmental and social sustainability which has been part of the Bosman philosophy over many generations. Today the employees on the estate own a substantial share in the business via the Adama Workers' Trust.

Adama is an innovative white blend with Chenin as the base and every other component bringing a different dimension to this complex but generous wine.



ORIGIN	Western Cape, South Africa.
VINEYARDS	This is a dual region blend of Chenin Blanc, Chardonnay, Grenache Blanc and Viognier from Wellington; and Semillon, Pinot Gris, Chardonnay and Roussanne from the Upper Hemel-en-Aarde Valley.
VINTAGE : 2017	The very early harvest took us by surprise but the quality was beautiful. Due to the lower rainfall the previous winter the yields were lower but produced smaller berries with concentrated flavours.
WINEMAKING	The components are each treated separately until some 2 months before bottling when the blend is finalised. The main components are fermented and matured in French oak.
VARIETAL	Chenin Blanc 56%, Chardonnay 16%, Grenache Blanc 12%, Pinot Gris 6%, Roussanne 3%, Semillon 4% and Viognier 3%.
ANALYSIS	Alc 13.64% Vol R/Sugar 1.5 g/l TA 5.4/l pH 3.44
COLOUR	Lightly golden.
NOSE	Exotic, juicy aromas of pineapple, passion fruit and ruby grapefruit finishing with a touch of spice.
PALATE	The wine develops in the glass with complex secondary flavours accented by lively spice from the oak maturation. The finish is lively, with mineral accents.
FOOD	Its rich flavours will complement a tomato and chickpea stew, mild Asian fare or perhaps Chicken Cordon Bleu.
AGEING POTENTIAL	To be enjoyed in the 3 to 10 years after vintage.