



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.

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.

The 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 2019

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 wines 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.



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| ORIGIN | Wellington, South Africa. |
| VINTAGE REPORT | A harvest like 2017 - cool and dry. A small healthy crop with fine flavor concentration on reds as well as whites. Wines being likely longer-lived than 2018. |
| VINEYARDS | Shiraz sites ranging from plantings in 2001 to as young as 2013. A total of 7 plots from Hermon-planted on Schist soils and from the Bovelei on decomposed granite. |
| WINEMAKING | Grapes are hand harvested and destemmed before fermentation onset. Pumpovers are utilized for colour extraction. Before the wine is totally finished with alcoholic fermentation, it is pressed to make sure that the tannin expression is fine and subtle. Matured for 6 months in contact with 15% new French oak creates a complex wine with supple tannins. |
| VARIETAL | 100% Shiraz. |
| ANALYSIS | Alc 12.73% Vol R/Sugar 3.8g/l TA 5.4g/l pH 3.6 |
| COLOUR | A garnet centre with a purple rim. |
| NOSE | A confident wine with fine textures of spice, tabaco, new leather and refreshed with a plum finish. |
| PALATE | A lighter offset to rich robust meat dishes, such as espetada, barbecued meat and pastas. |
| 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. |