



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.

## UPPER HEMEL-EN-AARDE PINOT NOIR 2017

In 2000 the family acquired a vineyard in the Upper Hemel-en-Aarde Valley which would supplement their offering with cool climate grapes.

Here the vineyards are planted between fields of indigenous 'fynbos' and in close proximity to the sea.

Ideal soil types combine with cooling sea breezes to create terroir rivalling the world's best; and resulting in wines with minerality, elegance, vivacity and finesse



<b>ORIGIN</b>	Upper Hemel-en-Aarde Valley, South Africa.
<b>VINEYARDS</b>	From our vineyards overlooking Walker Bay, at the foothills of the Babylonstoren mountains.
<b>VINTAGE REPORT</b>	Due to the low winter rainfall the yield was lower. Overall bunches and berries were smaller, but that in turn resulted in concentrated flavours and excellent quality.
<b>WINEMAKING</b>	The cooled grapes were transported to our cellar where they were hand sorted, destemmed and gently crushed. Regular pump overs and punch downs assured colour extraction. Aged for 10 months in 15% new French Burgundian oak.
<b>VARIETAL</b>	100% Pinot Noir.
<b>ANALYSIS</b>	Alc 13.06% Vol R/Sugar 2.4 g/l TA 5.5 g/l pH 3.31
<b>COLOUR</b>	Vibrant purple heart with cerise rim.
<b>NOSE</b>	Rich, bright fresh berries, a slight earthiness and subtle spicy notes.
<b>PALATE</b>	Medium to full-bodied palate where soft tannins contribute to a fine structure. A balanced wine with a lingering, memorable finish.
<b>FOOD</b>	A wine to have on its own or as an aperitif, but it pairs well with cured meats, salads and dishes such as seared tuna and roasted game.
<b>AGEING POTENTIAL</b>	To be enjoyed 1 to 5 years after the year of vintage.