



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.

GENERATION 8 CABERNET SAUVIGNON 2017

"Our family has an affinity to Cabernet Sauvignon," explains CEO, Petrus Bosman. "My grandfather believed that by blending a small portion of Cabernet into a red wine, it would take that wine to a whole new level."

Our farm in the Bovelei is well suited to the cultivation of Cabernet Sauvignon. Early summers give the grapes time to ripen, while well-drained soils and a myriad of slopes form the basis of interesting terroir variations which enhance the complexity of the wine.



ORIGIN	Wellington, South Africa.
VINTAGE REPORT	We expected another early harvest as in 2016, but that didn't happen. We waited and waited, grapes came in slowly and then the pace picked up furiously and it was all over within days: a great crop with good pH's. Our 10th vintage!
VINEYARDS	Different sites have produced a variation of grapes from a young, fruit-driven style to older vineyards that express elegance.
WINEMAKING	The fruit from the various vineyards were vinified and matured separately, then blended together to create a complex wine with a solid structure and supple tannins.
VARIETAL	100% Cabernet Sauvignon.
ANALYSIS	Alc 14% Vol R/Sugar 3.6 g/l TA 5.5.8g/l pH 3.5
COLOUR	Deep crimson with a puce edge.
NOSE	Reflect on what matters: Beautiful blackberry and plum aromas are rounded out by a long, fruit-packed finish.
PALATE	A velvety mouth-feel with a fruity, lingering finish.
FOOD	Pair this with hearty beef casseroles and roasted meats. It will provide an interesting talking point in front of a hearty winter's fire.
AGEING POTENTIAL	To be enjoyed 2-5 years from the year of vintage.