



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 ROSÉ 2018

"Harvesting the grapes for the Rosé reminds me of when my mother would go into the garden in summer to pick the best looking roses to put together in a bouquet," says Bosman Adama CEO, Petrus Bosman.

With the abundant variety of cultivars and terroir, we have the luxury of picking an elegant bouquet of grapes to blend together to create the perfect Rosé.

These grapes are sourced from our vineyards in Wellington, as well as our Vine Garden in the Upper Hemel-en-Aarde Valley which contains more than 47 cultivars.



ORIGIN	Western Cape, South Africa.
VINTAGE REPORT	A 3 year drought dictated critical decision making, but the experience gained over 10 prior vintages of working together in the vineyards and the cellar proved vital. This vintage was another great one due to careful planning, team work and a wholesome respect for Nature.
VINEYARDS	From one very special vineyard in the Upper Hemel-en-Aarde called the Vine Garden which contains over 47 varieties, and then also selected vineyards in Wellington.
WINEMAKING	Multiple batch picking ensures that each component is vinified optimally to the right alcohol level and acidity. Limited skin contact ensures the perfect rosy hue. After pressing the wine is treated as a white wine to secure as much of the fresh flavours as possible.
VARIETAL	Rose wine.
ANALYSIS	Alc 11.95% Vol R/Sugar 1.5 g/l TA 5.6g/l pH 3.35
COLOUR	Pale salmon
NOSE	Hints of strawberries & fresh spring flowers.
PALATE	Notes of wild strawberries and cranberries with a fresh finish. The Cinsaut component adds some structure and texture so ensure an enjoyable Rosé with culinary appeal too.
FOOD	Salads, sushi, salmon, mild soft cheeses with fresh ripe figs.
AGEING POTENTIAL	To be enjoyed 1-3 years from the year of vintage.