



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.

NERO D'AVOLA 2016

The Bosman Family have a history of choosing a different path, of challenging themselves to find a solution in the unexpected. So at the turn of the century, when climate change was becoming a reality and it was evident that the Cape Winelands would soon become a much hotter and dryer place, Petrus Bosman struck out in search of an alternative to the traditional French varieties that have been grown at the Cape for centuries.

The solution? Nero d'Avola, a Sicilian grape grown on the foothills of a volcano that thrives in a hot, dry climate.

The Bosman Adama Nero d'Avola is unique. It cannot be compared directly with anything else: it represents innovation and modernity, yet of course it is a red wine in all of the traditional, historic sense. It is a wine to be savoured, a wine to challenge the status quo, yet a companionable wine that will both impress and inspire.



ORIGIN	Wellington, South Africa.
VINEYARDS	Trellised vines in the Bovelei.
VINTAGE REPORT	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. The Nero d'Avola fared particularly well in the dry heat.
WINEMAKING	The grapes were handpicked in the early morning, destemmed and lightly crushed. After the onset of fermentation, regular punch downs extracted maximum colour. The wine spent a few days on the skins before going through the basket press, then spent 18 months in a combination of new French oak as well as 2nd, 3rd and 4th fill barrels. After blending the wine spent another 6 months maturing to ensure a balanced, well-rounded result.
VARIETAL	Nero d'Avola 100%.
ANALYSIS	Alc 14% Vol R/Sugar 3 g/l TA 5.7/l pH 3.54
COLOUR	A ruby red with a purple rim.
NOSE	Lovely fresh berry aromas with hints of violets, lavender and fresh prunes, followed by a hint of sweet spice.
PALATE	A generous palate with a luscious concentration of fruit, a good tannin structure and a lingering finish.
FOOD	Sicilian fare, hearty red meat dishes and flavoursome vegetable dishes with capers and olives.
AGEING	To be enjoyed in the 2 to 10 years after vintage.