



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.

PINOT GRIS 2018

WINE CLUB SELECTION

Pinot Gris is the white, well-travelled off-spring of the black Pinot Noir grape. The English translation of the French 'gris' is grey, and refers to the greyish-blue hue of the grapes.

Back by popular demand, our loyal Wine Club members will remember the 3 previous vintages.



ORIGIN	Upper Hemel-en-Aarde Valley, South Africa.
VINTAGE REPORT	Due to continued low annual rainfall, combined with strong winds during flowering, the yield was low. It started earlier but then we had a lull, and then suddenly it picked up and we were harvesting at a furious pace. So the harvest was over before we even knew it started, bunches and berries were smaller, but healthy with good acid levels and no disease.
VINEYARDS	From the De Bos Vineyards against the Babylonstoren Mountains, overlooking Walker Bay.
VARIETAL	100% Pinot Gris.
ANALYSIS	Alc 12.5% Vol R/Sugar 2g/l TA 6.3g/l pH 3.24
COLOUR	Minimal skin contact resulted in a crystal clear wine with an amber edge.
NOSE	Delicate nuances of pear, quince and pineapple with subtle savoury and herbal notes.
PALATE	Lovely and silky with a deliciously fresh acidity.
FOOD	Fish ceviche, crisp salads and shellfish.
AGEING POTENTIAL	To be enjoyed 1-2 years from the year of vintage.