



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.

PRIMITIVO SECCO 2017

WINE CLUB SELECTION

When making up the blend for the Adama Red, two barrels of Primitivo just stood out. A fruit-forward yet medium-bodied red that's loved for its jammy fruit and smoky notes of exotic spice. Primitivo, also known as Zinfandel, was aged for one year in older French oak barrels. This is a limited edition wine exclusively available to members of the Bosman Family Wine Club.



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| ORIGIN | Wellington, South Africa. |
| VINEYARDS | Trellised vines on the farm in the Bovelei valley in Wellington. |
| VINTAGE REPORT | The 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. |
| WINEMAKING | The grapes were handpicked and chilled overnight to be processed the next morning. Fermentation commenced after 2 days of cold soaking the crushed berries, which lasted for two weeks at a cool 24°C. Wine spent 12 months in older oak barrels. An additional 3 months maturation was allowed before bottling to ensure a well-rounded and balanced wine. |
| VARIETAL | 100% Primitivo Secco |
| ANALYSIS | Alc: 14.5% Vol R/Sugar: 2.4 g/l TA: 5.6 g/l pH: 3.44 |
| COLOUR | Ruby centre with purple rim. |
| NOSE | Complex nose with a combination of red and black fruits – fresh plums, blackcurrant and cherries, with lush hints of fruitcake spices, liquorice and pepperiness. |
| PALATE | The bouquet of aromas on the nose follow through to the textured palate. The chalky tannins and dense flavours, together with a lengthy finish make this a wine perfect to accompany venison dishes. |
| AGEING POTENTIAL | To be enjoyed 2-7 years from the year of vintage. |