



BOSMAN
Family Vineyards

UNIQUE INNOVATION

ADAMA WHITE BLEND 2015

"The Adama blend is named after Adam Appollis, a visionary of his time and the forefather of many of the families that work and live on the farm today. I am the 5th generation Appollis and I am proud of the results of my family and the Bosman family's joint efforts..."

Rita Andreas, former director and HR manager of Bosman Adama Pty Ltd

The coin at BFV has two sides. The one being the history and heritage part which tells about our deep routed knowledge of the industry. The other side is where we strive, through research and development, to create new and exciting wines.

The Adama White Blend is firmly nestled in this range as we use interesting blends and components as well as modern tannin management and oaking theories. It is made however to be an authentic rendition of elegant, modern winemaking. It also makes for a complementary harlequin twin to the Adama Red blend which has become known and loved by its followers.

ACCOLADE:

2013: 90 points Christian Eedes.

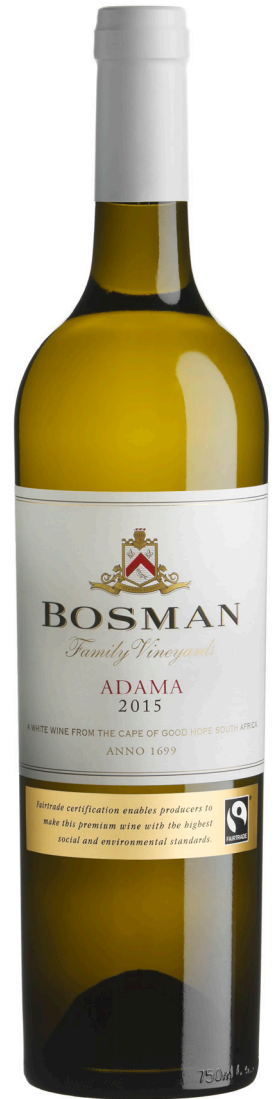
2012: Ranked under the Top 10 white wines at the 2013 Old Mutual Trophy Wine Show.

2012: Platter 4 stars.

2010: Stephen Tanzer 91 points in the American publication – Spectator.

2010: 90 points eParker score by Neil Martin.

2010: Platter 4 stars.



www.bosmanwines.com

ORIGIN	Western Cape, South Africa	WINEMAKER	Corlea Fourie
VINEYARDS	This is a dual regional blend with Chenin Blanc, Chardonnay, Grenache Blanc and Viognier from Wellington. The Semillon, Pinot Gris, Chardonnay and Roussanne from the Upper-Hemel-and-Aarde valley, Walker Bay.	COLOUR	Light golden rim
WINEMAKING	The components are all treated separately until some 2 months before bottling – when the blend is finalized. In terms of oak management, the main components are fermented and matured in French oak.	NOSE	Exotic, juicy flavours of pineapple, passion fruit, and ruby grapefruit finishing with a touch of spiciness.
VARIETAL	Chenin Blanc 58% / Chardonnay 16% / Grenache Blanc 10% / Roussanne 8% / Semillon 4% / Viognier 2% / Pinot Gris 2%	PALATE	The aromas develop tremendously in the glass or by decanting. Complex secondary aromas accented by lovely spicy notes from maturation in oak. Finishes with lively, mineral accent.
ANALYSIS	Alc 14.28% R/Sugar 1.4 g/l TA 6.0 g/l pH 3.40	FOOD	As a blend it is a fantastic wine to pair with a whole range of dishes. Gourmet pizzas, pasta bakes, grilled poultry or seafood dishes or for pure enjoyment with tapas.
		AGEING	To be enjoyed in the 1 to 5 years after vintage.