



BOSMAN
Family Vineyards

SPECIAL VINEYARD SELECTION

PINOTAGE 2014

"If you've worked with vines your whole life you get to know the exceptional ones from the good ones. It's like with every other craft – one's eyes becomes trained. I saw a specific batch of Pinotage in our nursery and it was evident that we needed to plant them on our estate. That was in the year 1994..." Jannie Bosman, Seventh generation estate owner.

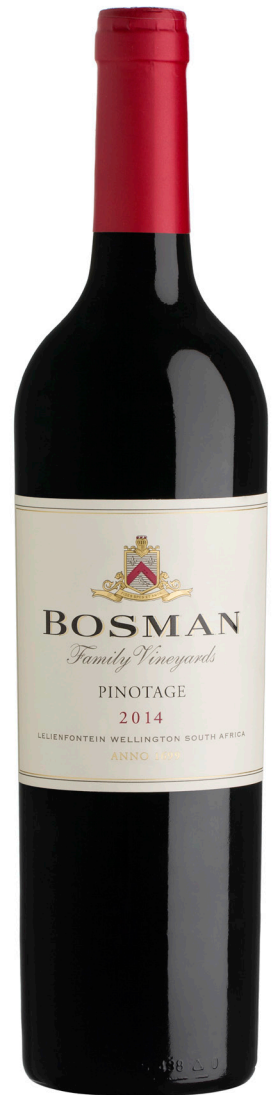
Now, 22 years later, this Pinotage vineyard has proven itself to consistently produce fruit that forms the basis of award winning wines.

We conceptualized what we wanted to achieve with it and started to apply our dreams in 2008. The aim always being to produce a world class wine. A wine Abraham Izak Perold, descendant of Wellington and the progenitor of Pinotage as a cultivar, would be proud of.

Quote: On the 2009 vintage: "I was absolutely knocked out by this fantastic wine" – Peter May on his blog www.thepinotageclub.org

Accolades:

- 2012: Listed on British Airways Cape Town to London route.
- 2011: South Africa's Top 100 Wine Challenge - Top 100.
- 2010: South Africa's Top 100 Wine Challenge - Top 100.
- 2010 Best Pinotage of Wellington Region (South African Terroir Awards 2012)
- 2009: South Africa's Top 100 Wine Challenge - Top 100.



www.bosmanwines.com

ORIGIN	Wellington, South Africa	WINEMAKER	Corlea Fourie
VINEYARDS	We utilize grapes from a vineyard planted with vines from our Lelienfontein nursery. As this is virus free material we are able to harness some lovely clean ripe fruit flavours. The vineyard is the oldest red grape vineyard used for production of our wines.	COLOUR	Deep crimson red with a youthful purple rim.
WINEMAKING	All efforts are to preserve the stunning fruit quality that we have. Inoculation after de-stemming. Punch-downs and pump-overs used to extract colour and flavour. Maturation in small (225l) and larger (500l) oak casks of American and French origin.	NOSE	Blackberries, strawberries, violets slight mocha and caramel aromas. Baked toffee banana notes.
VARIETAL	Pinotage 100%	PALATE	Beautiful juicy and round mouth feel. Follows through with an elegant, persistent finish and fine structured tannins.
ANALYSIS	Alc 13.5% R/Sugar 3.4 g/l TA 6.6 g/l pH 3.67	FOOD	Pair with hearty stews, lamb shank, prime cuts of grilled/barbequed meat (especially venison). The ultimate aim of Pinotage is to win over the most pessimistic "anything but Pinotage" drinkers.
		AGEING	To be enjoyed 2-3 years after the year of vintage and up to 7 years thereafter.