

NERO D'AVOLA 2015

The story of Nero d'Avola started in 2004 when the first plant material came to South Africa after Petrus Bosman identified the possible synergy between this Sicilian grape variety and South African's Mediterranean climate. After 2 years in quarantine only two vines survived from which material was propagated and taken to Vititec to be tested and cleaned of viruses.

At Bosman Family Vineyards the Nero D'Avola vineyard was planted on one of our Bovlei estates. It is this same vineyard which Petrus, Carla and their sons now harvest every year as part of a new family tradition.

The wine was made with the strong focus of showing off the varietal characteristics which we find so charming. With notes which shows that it tends to lean more to spiciness, deep purple prune and candied fruit – we use second and third fill barrels to keep these notes as pure as possible – and not masked by unnecessary oak compounds.

The 2013 bottled wine was tasted by the Wine and Spirits Board in February 2014 and approved by a special advisory board. Nero d'Avola is now approved as a wine grape and the approval was published after much anticipation in the government gazette.

Nero d'Avola is vinous proof of Bosman Family Vineyards' keen effort in broadening and improving the South African vine landscape with suitable and inspiring varieties.



www.bosmanwines.com

ORIGIN	Wellington, South Africa	WINEMAKER	Corlea Fourie
VINEYARDS	0.6 hectares of trellised vines in the Bovlei valley. The only vineyard of its kind in South Africa.	COLOUR	Ruby centre with purple rim.
WINEMAKING	Handpicked early morning and taken to cellar for destemming and slight crushing. After the onset of fermentation, regular punch downs was utilized for colour extraction. Wine spent 2 weeks on skins after fermentation before pressing in our basket press. Wine spent 12 months in second, third and fourth fill French oak barrels, before blending and bottling.	NOSE	Lovely fresh berry flavours with hints of violets, lavender and fresh purple prunes.
VARIETAL	Nero d'Avola 100%	PALATE	Medium body wine with a persistent finish. Still some reminiscent tannins. For best enjoyment decant before serving.
ANALYSIS	Alc 14.34% R/Sugar 2.2 g/l TA 6.1 g/l pH 3.35	FOOD	A wine to pair with a whole range of dishes. A perfect accompaniment to an antipasti platter with cured meat and carpaccio. With mains of barbequed meat, hearty stews and baked lasagne or cannelloni dishes. With the grape's Sicilian history we would fondly like to think that it will enliven all Italian inspired dishes.
		AGEING	To be enjoyed in the 2 to 15 years after vintage.