



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.

UPPER HEMEL-EN-AARDE PINOT NOIR 2019

In 2000 the family acquired a vineyard in the Upper Hemel-en-Aarde Valley which would supplement their offering with cool climate grapes.

Here the vineyards are planted between fields of indigenous 'fynbos' and in close proximity to the sea.

Ideal soil types combine with cooling sea breezes to create terroir rivalling the world's best; and resulting in wines with minerality, elegance, vivacity and finesse.



ORIGIN	Upper Hemel-en-Aarde Valley, South Africa.
VINEYARDS	From our vineyards overlooking Walker Bay, at the foothills of the Babylonstoren mountains.
VINTAGE REPORT	Like 2017, dry but cool, a small but healthy crop showing freshness and concentration.
WINEMAKING	The cooled grapes were transported to our cellar where they were hand sorted, destemmed and gently crushed. Regular pump overs and punch downs assured colour extraction. Aged for 12 months in 20% new French Burgundian oak.
VARIETAL	100% Pinot Noir.
ANALYSIS	Alc 13.92% Vol R/Sugar 2.8 g/l TA 5.0 g/l pH 3.43
COLOUR	Vibrant purple heart with cerise rim.
NOSE	Rich, bright fresh berries, a slight earthiness and subtle spicy notes.
PALATE	Medium to full-bodied palate where soft tannins contribute to a fine structure. A balanced wine with a lingering, memorable finish.
FOOD	A wine to have on its own or as an aperitif, but it pairs well with cured meats, salads and dishes such as seared tuna and roasted game.
AGEING POTENTIAL	To be enjoyed 1 to 5 years after the year of vintage.