



The Bosman family have a history of growing wine in the Bovlei 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.

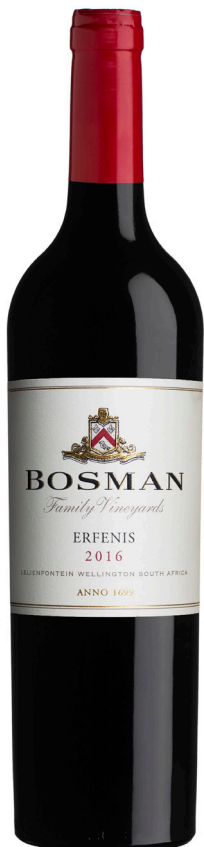
## ERFENIS 2016

As human beings we tend to define our lives in terms of great events: war and peace, birth and death, endings and beginnings. This adds structure to our lives, and gives us a benchmark by which we can measure ourselves.

The Bosman Erfenis Cape Blend is one such wine. It is a wine that commemorates, defines and sets a standard for the Bosman cellar, the Wellington region and the Cape Winelands at large. And it has earned the accolades to prove just that.

This Cape blend contains 30% Pinotage to reflect the heritage and terroir of Wellington," explains Corlea, "and then five of the best barrels of that vintage."

"In every vintage there are one or two stand-out barrels in the cellar, but they are not necessarily good blending mates," she continues. "So I take the best Pinotage and then I make up the blend from the best of what blends well together." It is therefore not a wine made every year: "We don't try too hard, we look for the happy compatibility, the beautiful surprise, and we bottle that."



<b>ORIGIN</b>	Wellington, South Africa.
<b>VINEYARDS</b>	The components for this blend are from different sites in Wellington.
<b>WINEMAKING</b>	The components are all treated separately for 18 months. After deciding and executing the blend, it is aged for another 12 months before bottling. In terms of oak management, the main components are fermented and matured in French oak barrels.
<b>VARIETAL</b>	Pinotage 31% / Cabernet Sauvignon 13% / Shiraz 13% / Nero D`Avola 13% / Cinsaut 10% / Mourvedre 10% / Grenache Noir 10%.
<b>ANALYSIS</b>	Alc 14.49% VOL R/Sugar 2.9 g/l TA 6.0 g/l pH 3.5
<b>COLOUR</b>	Deep purple red with a youthful vibrant rim.
<b>NOSE</b>	Deep, concentrated aromas of blackberry and red fruit. The oak lends integrated spicy notes.
<b>PALATE</b>	The flavours develop well in the glass or by decanting. Complex secondary flavours accented by lovely spicy notes from maturation in oak.
<b>FOOD</b>	As a blend it is a wonderful wine to pair with a whole range of dishes from roasted duck to spicy meat dishes. A celebratory wine for special occasions.
<b>AGEING POTENTIAL</b>	To be enjoyed in the 7 - 15 years after vintage.
<b>TOTAL PRODUCTION</b>	2820 bottles and 14 1.5L Magnums for special celebrations.

