

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.

LOOSE CANNON CAP CLASSIQUE 2019

We all know one, a Loose Cannon:
Someone who is likely to say something explosive at the most inappropriate moment.

This bubbly has such a character:
Handle with care.



ORIGIN	Wellington, South Africa.
VINTAGE	The current wine is from 2019, bottled for second fermentation on 24 July 2020, disgorged 14th of December 2021.
VINEYARDS	The base wine for this Cap Classique was made from 100% Chenin Blanc.
WINEMAKING	The base wine was whole bunch pressed at a low sugar level to enable a second bottle fermentation. This wine was barrel fermented and then left on the lees for 6 months, spending another 8 months in tank prior to bottling. Second fermentation commenced in the bottle and the wine was matured for a further 17 months before disgorgement. A small portion of the wine was made from Chenin Blanc grapes that were left to dry naturally in the sun, adding a natural sweetness for balance and complexity.
ANALYSIS	Alc: 11.6% Vol R/Sugar: 3.3g/l TA: 6.5g/l pH: 3.47
COLOUR	A delightful golden colour with a pale heart, hinting at a beautifully matured Cap Classique.
NOSE	A wine finely balance between generosity and restraint with aromas of Granny Smith apples and fine notes of dried peach and honeyed brioche.
PALATE	A tantalizing mousse releases a vibrant mix of fruity flavours ending with a clean, integrated aftertaste.
FOOD	A great apéritif and celebration tippie, but also a multi-faceted food wine which complements a range of dishes from salads to pastas, smoked salmon to sushi.
AGEING	To be enjoyed after release and for 5-7 years thereafter.
DOSAGE	Brut.
DISGORGEMENT DATE	14 December 2021