

The Bosman family have a history of growing wine in the Bovei 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 MCC

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	Walker Bay, South Africa.
NON-VINTAGE	The volume is from 2014, bottled for second fermentation in June 2014, disgorged November 2015.
VINEYARDS	The base wine for this MCC was derived from a field blend of Chardonnay 74.5%, Pinot Noir 25% and Pinot Meunier 0.5%.
WINEMAKING	Pressed at a low sugar level to enable a second bottle fermentation, the base wine spent 6 months in tank and 18 months on its second fermentation lees in the bottle. The wine was disgorged and finished off without the addition of residual sugar.
DOSAGE ZERO	Extra Brut.
DISGORGEMENT DATE	2 November 2015.
ANALYSIS	Alc: 12.5% Vol R/Sugar: 1.5g/l TA: 5.2g/l pH: 3.29
COLOUR	Beautiful pale amber hue.
NOSE	Red apple, white peach, and a touch of berry.
PALATE	A tantalizing mousse releases a vibrant mix of fruit 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.