



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

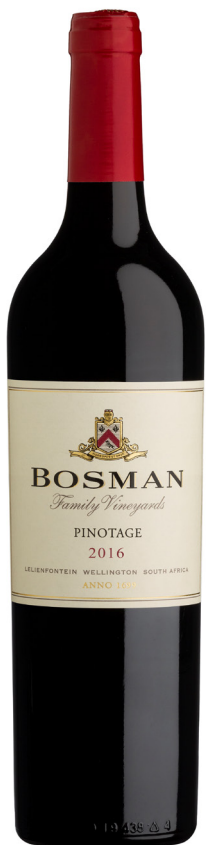
PINOTAGE 2016

"If you've worked with vines your whole life you get to know the exceptional ones from the good ones. I saw a specific batch of Pinotage in our nursery and it was clear that we needed to plant them. That was in the year 1994..."
Jannie Bosman, Seventh generation.

Now, over 26 years later, this Pinotage vineyard has proven itself to consistently produce fruit that forms the basis of award winning wines that would make Abraham Izak Perold, descendant of Wellington and the progenitor of this indigenous cultivar, very proud.

In the cellar, even though Pinotage is so generous, a steady hand in extraction and careful temperature management are needed to ensure that the resulting wine has a juicy heart and fine tannins.

Maybe one of the most challenging wines to make in the cellar – by all means also one of the most rewarding.



ORIGIN	Wellington, South Africa.
VINEYARDS	We utilize grapes from two vineyards planted with vines from our Lelienfontein nursery. The first being our Hexberg vineyard-which is the oldest red grape vineyard used in the production of all of our wines. The second and younger vineyard, Haasland, gives us some exceptional fresh fruit flavours.
WINEMAKING	Great care is taken to preserve the stunning fruit quality. Inoculation after de-stemming; punch-downs and pump-overs to extract colour and flavour and then maturation in small (225L) and larger (500L) oak casks of American (40%) and French (60%) origin.
VARIETAL	Pinotage 100%.
ANALYSIS	Alc 14.24% Vol R/Sugar 3.1g/l TA 5.6g/l pH 3.61
COLOUR	Crimson red with a youthful purple rim.
NOSE	Blackberries, strawberries, violets, hints of mocha and caramel with notes of baked toffee banana.
PALATE	A beautiful juicy and round mouthfeel follows through with an elegant finish and finely structured tannins.
FOOD	Pair with hearty stews, lamb shanks or a rich venison pie.
AGEING POTENTIAL	To be enjoyed 2-15 years after date of vintage.