

Bosman Family Vineyards Erfenis 2015

Colour: Deep purple red with a youthful vibrant rim.

Nose: Deep, concentrated aromas of blackberry and red fruit. The oak lends integrated spicy notes.

Palate: The flavours develop well in the glass or by decanting. Complex secondary flavours accented by lovely spicy notes from maturation in oak.

As a blend it is a wonderful wine to pair with a whole range of dishes from roast duck to spicy meat dishes. A celebratory wine for special occasions.

variety : Pinotage | 38% Pinotage / Nero d'Avola 23% / Cabernet Sauvignon 11% / Cinsaut 11% / Cabernet Franc 11% / Merlot 6%

winery : Bosman Family Vineyards

winemaker : Corlea Fourie

wine of origin : Wellington

analysis : alc : 14.41 % vol rs : 3.3 g/l pH : 6.3 ta : 3.46 g/l

type : Red **style** : Dry **body** : Full **wooded**

pack : Bottle **size** : 750ml **closure** : Cork

ageing : To be enjoyed in 7 - 15 years after vintage

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.

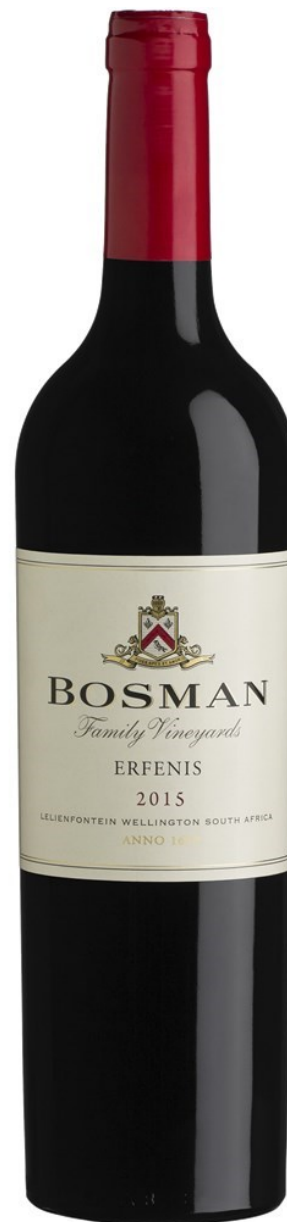
This Cape blend contain 30% Pinotage to reflect the heritage and terroir of Wellington," explains Corlea, "and then five of the best barrels of that vintage."

"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."

in the vineyard : The components for this blend are from different sites in Wellington.

in the cellar : 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



Bosman Family Vineyards

Wellington

021 873 3170

www.bosmanwines.com