

Bosman Family Vineyards Dolce Primitivo 2016

Colour: Deep crimson red darkening towards the edges

Nose: Concentrated aromas of stewed prune, black berries and maraschino cherry with notes of honeyed raisins and cinnamon

Palate: A lovely natural sweet wine with enough acidity and fine tannin to ensure that the wine is not sticky but ends off on a refined note.

Wonderful as a dessert served with dark chocolate, but it also pairs well with creamy gorgonzola cheese and a dried fruit compote.

variety : n/a | Primitivo 100%

winery : Bosman Family Vineyards

winemaker : Corlea Fourie

wine of origin : Wellington

analysis : alc : 12.18% % vol rs : 198.6 g/l pH : 3.8 ta : 7.1 g/l

type : Red **style** : Sweet **body** : Full **taste** : Fruity **wooded**

pack : Bottle **size** : 500ml **closure** : Cork

ageing : To be enjoyed after release and for 5-7 years thereafter.

During World War 2, many Italian Prisoners of War were stationed at the Cape, bringing with them skills and traditions we still admire today. Some of them stayed on the farm but sadly one of them drowned in the dam. We thought it would be fitting to use Italian Primitivo planted around this dam to make a sweet commemorative wine which tells the poignant history of these prisoners.

Historically Wellington was the dried fruit capital of South Africa when in the 19th century farmers dried their apricots in the warm summer sunshine. So to commemorate the Italian, and our dried fruit industry, Corlea picked the grapes and dried them for a few days on the old racks used for drying fruit. The grapes were then brought into the cellar and transferred to open 500L barrels where they were stomped on to release the juice which would start fermentation naturally.

This is a special wine to end off a special meal.

in the vineyard : A vineyard surrounding the dam on the original Bosman farm, Lelienfontein.

in the cellar : The sun-dried, raisin-like grapes are placed in open top barrels for fermentation. Natural fermentation lasts up to 4 weeks before pressing in a basket press. Then the barrels are filled and closed for maturation for 9 months before bottling.



Bosman Family Vineyards

Wellington

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