

Bosman Adama Red 2018

Colour: A deep purple fading to crimson at the edges.

Nose: Raspberry and prune aromas are supported by a mixture of spicy cinnamon, white pepper and light mocha tones.

Palate: Generous flavours of plums, dark cherries and chocolate develop in the glass while the finish is lively with mineral accents.

As a blend it is a wine to pair with a wide range of dishes. From gourmet pizzas to devilled chicken or pork belly, this wine will bring pure enjoyment.

variety : Shiraz | Shiraz 50%, Mourvedre 14%, Primitivo 11 %, Cinsaut 10%, Grenache Noir 10%, Viognier 3%, Nero d'Avola 2%

winery : Bosman Family Vineyards

winemaker : Corlea Fourie

wine of origin : Western Cape

analysis : alc : 13.81 % vol rs : 5 g/l pH : 3.49 ta : 5.5 g/l

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

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

ageing : To be enjoyed in the 3 to 7 years after vintage.

The Adama blend is named after Adam Appollis, a visionary of his time and the forefather of many of the families that live and work on the farm today. He worked alongside Petrus Bosman's great grandfather and grandfather, setting the foundations of what today is the Adama Workers' Trust, a benchmark in transformation in the South African wine industry.

This red blend reflects the cellar's long-standing dedication to environmental and social sustainability which has been part of the Bosman philosophy over many generations. Today the employees on the estate own a substantial share in the business via the Adama Workers' Trust.

Adama is an innovative red wine boasting a skillful blend of unusual varietals that thrive in our local climate. It is an authentic rendition of elegant, modern winemaking, paying homage to the rich heritage of the families on the farm.

in the vineyard : The majority of the components for this blend are from different vineyards, mainly planted on schist soils, in Wellington. A component of Upper Hemel-en-Aarde Valley Shiraz, planted on decomposed granite in close proximity to the ocean, finishes the blend with brightness and clarity.

in the cellar : The components are all handled separately and matured in both new American and second to fifth- fill French oak. Just before bottling the blend is made up, differing every year depending on the strengths of the components.



Bosman Family Vineyards

Wellington

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