

Bosman Adama White 2020

Colour: A crisp golden yellow heart which fades to the edges.

Nose: White nectarine and slight green pineapple aromas are supported by a mixture of pithiness, almond and a touch of butterscotch.

Palate: Generous flavours of stone fruit and marzipan develop in the glass while the finish is lively with mineral accents.

variety : Chenin Blanc | 62% Chenin Blanc , 38 % Grenache Blanc

winery : Bosman Family Vineyards

winemaker : Corlea Fourie

wine of origin : Western Cape

analysis : alc : 13.21 % vol rs : 1.68 g/l pH : 3.4 ta : 5.4 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity **wooded**

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

ageing : To be enjoyed in 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 white 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 white wine, a blend of two varietals that thrive in our 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 Chenin Blanc comes from an organic vineyard called Spogblok (boastful vineyard) which was planted in 1980. The Grenache blanc comes from higher elevations on decomposed granite soils and finishes the blend with brightness and clarity.



Bosman Family Vineyards

Wellington

021 873 3170

www.bosmanwines.com