

Bosman Magnum Opus Pinot Noir 2019

A complex nose with a combination of dark plums and blueberries with luscious hints of fruitcake. This is the only vineyard of Pinot Noir from our farm which displays this specific profile - an attribute we link to the site's high elevation. The oak lends more tertiary flavours, but the core remains fruit forward and bright.

A gentle opulence on the palate, lovely fine tannins and a generous finish.

A good match with smoked salmon or game fish as the oiliness will contrast well with the bright fruit of the wine. When choosing a vegetarian option - vegetable stew or ratatouille will be a good pairing playing on fruit expression. When pairing with the flavour profile attributed to the maturation of the wine - roast duck or a hearty casserole are good options too.

variety : Pinot Noir | 100% Pinot Noir

winery : Bosman Family Vineyards

winemaker : Corlea Fourie

wine of origin : Upper Hemel-en-Aarde Valley

analysis : alc : 14.0 % vol rs : 4.1 g/l pH : 3.54 ta : 6.0 g/l

type : Red **style** : Dry **wooded**

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

ageing : To be enjoyed 7 - 15 years after the year of vintage.

The term 'magnum opus' describes a work of art, music or literature that is regarded as the most important or best work of art that an artist, composer or writer has produced. This wine, made with exquisite care from Pinot Noir vineyards grown in the cool reaches of the Upper Hemel-en-Aarde Valley, represents our best offering.

in the vineyard : In 2001 the family acquired a vineyard in the Upper Hemel-en-Aarde Valley which would supplement their offering with cool climate grapes. Here the vineyards are planted between fields of indigenous 'fynbos' and in close proximity to the sea. Ideal soil types combine with cooling sea breezes to create terroir rivaling the world's best; and resulting in wines with minerality, elegance, vivacity and finesse.

High density bush vines from the Oudam vineyard, planted in 2009. The vineyard comprises 2 Dijon clones, PN 777B which brings perfume and fruit expression and the PN 115 B clone which is known for structure.

about the harvest: Vintage 2019 will be remembered for the raging wildfire that swept across the Hemel-en-Aarde Valley on the 11th of January. We were truly fortunate that our vineyard and tasting room was unscathed and brought in a healthy, although lighter crop. The reduced yield being the result of milder than normal winter temperatures. Weather conditions remained cool and relatively dry throughout February and March.

in the cellar : 90% of our intake was de-stemmed and crushed while the rest was whole-berry fermented. An initial cold soak at 10°C for 2 days allowed for good colour and a soft tannin structure. Fermentation lasted for 2 weeks at a cool 24°C, then macerated on the skins for another week before a gentle pressing. 16 months of barrel maturation followed, of which a third was in new French oak barrels.



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