

Bosman Generation 8 Shiraz 2023

A confident wine with fine textures of pepper spice, tobacco, new leather, with plums and brambles. A concentrated wine with a refreshing finish.

A lighter offset to rich robust meat dishes, such as espetada, barbequed meat and pastas.

variety : Shiraz | 100% Shiraz
winery : Bosman Family Vineyards
winemaker : Corlea Fourie
wine of origin : Coastal Region
analysis : alc : 14.0 % vol rs : 3.9 g/l pH : 3.53 ta : 5.7 g/l
type : Red **style** : Dry **body** : Medium **taste** : Fragrant **wooded**
pack : Bottle **size** : 750ml **closure** : Screwcap

ageing : To be enjoyed 2-5 years from the year of vintage.

Shiraz is one of the most widely planted red wine grape varieties in the world. It ripens late, so it needs hot, dry conditions such as those found in Iran, then Persia, from whence the grape most likely originated.

Wellington, with its long warm summers, is also the ideal terroir for this generous grape, and we are able to produce distinct and spicy wines from the cultivar.

This is a wine specifically for those who taste with a food-oriented palate. It is a light, fresh wine with loads of character.

in the vineyard : Our Shiraz sites range from plantings from 2001 to as young as 2013, including vineyards near Hermon, planted in Schist soils, and vineyards in the Bovlei in decomposed granite. A new addition since 2022 is grapes from our Voor-Paardeberg farm contributing beautiful black pepper spice.

about the harvest: Last year's winter and spring were dry and warmer, with less rainfall than the previous year. This led to smaller berries and lower bunch-weights. Heavy rains during the first week of December provided great relief for the awaiting harvest, which was followed by warm and sunny days during January and February. Early and mid-season cultivars thus show great potential. The biggest effect of load shedding was seen in the vineyards where supplemental irrigation was mostly not possible. The biggest single influence was the 130mm of rain in March which created difficulties for late-season cultivars. For Wellington, being the early ripening region, this was mostly mitigated by the quick start we had. All in all, a riper harvest for us, showing good potential.

in the cellar : Grapes are hand harvested and destemmed before fermentation onset. Pumpovers are utilized for colour extraction. Before alcoholic fermentation is complete, the must is pressed to make sure that the tannin expression is fine and subtle. A portion of the wine is matured in new French oak for 6 months to create a complex wine with supple tannins.



Bosman Family Vineyards

Wellington

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