

Bosman Generation 8 Cabernet Sauvignon 2023

Beautiful blackberry and raspberry aromas are rounded out by a long, fresh, fruit-packed finish. A velvety mouthfeel with a fruity, lingering finish on the palate.

Pair this with hearty beef casseroles and roasted meats. It will provide an interesting talking point in front of a hearty winter's fire.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Bosman Family Vineyards

winemaker : Corlea Fourie

wine of origin : Wellington

analysis : alc : 14.31 % vol rs : 2.1 g/l pH : 3.82 ta : 5.6 g/l

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

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

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

"Our family has an affinity to Cabernet Sauvignon," explains CEO, Petrus Bosman. "My grandfather believed that by blending a small portion of Cabernet into a red wine, it would take that wine to a whole new level."

Our farm in the Bovei is well suited to the cultivation of Cabernet Sauvignon. Early summers give the grapes time to ripen, while well-drained soils and a myriad of slopes form the basis of interesting terroir variations which enhance the complexity of the wine.

in the vineyard : Different sites have produced a variation of grapes from a young, fruit-driven style to older vineyards that express elegance.

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 as a tool we are used to. the biggest single influence was the 130mm of rain in March which created difficulties for late-season cultivars. For Wellington - being the early region that it is - 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 the onset of fermentation. Pump overs are utilized for colour extraction. Before alcoholic fermentation is complete, it 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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