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Bosman Nero 2020

The Bosman Nero d'Avola is unique. It cannot be compared directly with anything else: it represents innovation and modernity, yet of course it is a red wine in the traditional, historic sense. It is a wine to be savoured, a wine to challenge the status quo, yet a companionable wine that will both impress and inspire.

Lovely fresh red berry aromas with hints of spice. A generous palate with a luscious concentration of fruit, a good tannin structure and a lingering finish.

Italian tomato-based dishes such as lasagne or roasted aubergine salad; and other flavourful dishes like grilled steak or an aromatic curry,



variety : Nero dAvola | Nero d'Avola
winery : Bosman Family Vineyards
winemaker : Corlea Fourie
wine of origin : Wellington
analysis : **alc :** 14.28 % vol **rs :** 2.3 g/l **pH :** 3.58 **ta :** 5.8 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : To be enjoyed 3 to 10 years after vintage.

The Bosman family have a history of choosing a different path, of challenging themselves to find a solution in the unexpected. So at the turn of the century, when climate change was becoming a reality and it was evident that the Cape Winelands would soon become a much hotter and dryer place, Petrus Bosman struck out in search of an alternative to the traditional French varietals that have been grown at the Cape for centuries.

The solution? Nero d'Avola,a Sicilian grape grown on the foothills of a volcano that thrives in a hot, dry climate.

in the vineyard : Trellised vines in the Bovlei valley, on the farm Naby, planted in 2011.

in the cellar : The grapes were hand-picked, hand-sorted, destemmed and lightly crushed. The juice was allowed to macerate on the grape skins for 2 days prior to fermentation. After the onset of fermentation, regular punch downs extracted maximum colour. The wine spent 3 weeks on the skins before being pressed. Barrel maturation lasted for 18 months ina combination of 20% new French oak as well as 2nd and 3rd fill barrels. the barrels were meticulously selected for this vintage. After blending the selected barrels, the wine was allowed to mature for a few months to ensure a balanced, well-rounded result.

Bosman Family Vineyards

Wellington

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