

Bosman Nero 2021

Colour: Ruby red with a purple rim.

Nose: Lovely fresh red berry aromas with a hint of spice

Palate: A generous palate with a luscious concentration of fruit, 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 d'Avola | Nero d'Avola

winery : Bosman Family Vineyards

winemaker : Corlea Fourie

wine of origin : Wellington

analysis : alc : 13.75 % vol rs : 2.2 g/l pH : 3.59 ta : 5.8 g/l

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

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

ageing : Drinking well now but should mature well over the next few years

Nero celebrates a unique combination of ingenuity, resilience and excellence that is essentially African. This red grape vine was brought into South Africa 20 years ago by Petrus Bosman to make world class wines in a continuously warmer climate. Nero and Nero Rosé are the first wines to be made in South Africa from the Sicilian grape varietal called Nero d'Avola. It's a variety that thrives in sun-rich, water-scarce African soil. The wines are produced under the banner of Bosman Bakoena, a partnership he formed with well-known actor and passionate African, Thapelo Mokoena. The partnership was established on shared values and a belief in the power of joining forces to be both creative and pioneering as we move forward into a sustainable, inclusive finish.

in the vineyard : Planted in south-west facing, well-drained, decomposed granite soils on the farm Naby (close by) in the Bolei, planted in 2011.

in the cellar : The grapes were hand-picked, hand-sorted, destemmed and lightly crushed. Then the juice was allowed to cold macerate on the grape skins for two days prior to fermentation. After the onset thereof, regular punch downs were applied for maximum colour extraction. The wine spent three weeks on the skins before being pressed. 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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