

Bosman Generation 8 Merlot 2024

Colour: A rich colour with a ruby centre and a purple rim.

Nose: A true classic: medium-bodied with an appealing herbaceous bouquet with blackberries, plums and a slight hint of cacao.

Palate: A succulent palate packed with ripe, mulberry fruit and smooth mocha notes

A delicious partner to a classic lasagne, lamb chops with rosemary or barbecue spareribs.

variety : Merlot | 100% Merlot

winery : Bosman Family Vineyards

winemaker : Corlea Fourie

wine of origin : Coastal Region

analysis : alc : 13.43 % vol rs : 3.8 g/l pH : 3.60 ta : 5.5 g/l

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

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

ageing : Drinking well now but can be enjoyed for another 5 years if cellared correctly.

We often get asked if we make Merlot. It has become that cultivar in which many consumers hope to find something smooth, fragrant and enjoyable. Sometimes that's a tall order for a varietal which is quite picky about terroir and expression. Always up for a challenge, we decided to showcase the very best in bright Merlot fruit from Wellington. We used techniques in the vineyard and in the cellar to make this wine as approachable and as interesting as possible.

in the vineyard : Our Merlot sites range from plantings as early as 2001 to as recent as 2013, some planted in schist soils near Hermon, which gives structure to the wine; and vineyards planted in granite soils in the Bovlei which create the appealing fruit and minerality.

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 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 de-stemmed before fermentation. Regular pump-overs ensure good colour extraction and gentle pressing, which results in a tannin expression that is fine and subtle. A portion of the wine is matured in French oak for 6 months to create a complex wine with supple tannins.



Bosman Family Vineyards

Wellington

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