

Bosman Nero Rosé 2024

Colour: Delicate pale salmon colour.

Nose: Elegant, perfumed aromas of red berries and stone fruit with a hint of white flower blossoms.

Palate: A crisp acidity with zesty pomegranate flavours, followed by a silky elegance on the mid-palate and finishing with the signature strawberries and cream

Nero Rosé is the ideal aperitif on a hot, summers day. It also pairs well with sushi or tuna tartare, pan-seared salmon and asparagus or light pastas

variety : n/a | 100% Nero d'Avola

winery : Bosman Family Vineyards

winemaker : Corlea Fourie

wine of origin : Wellington

analysis : alc : 12.5 % vol rs : 6.1 g/l pH : 3.32 ta : 5.4 g/l

type : Rose **style** : Dry **body** : Medium

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

ageing : Drinking well now, but can be enjoyed over the next 3 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 acknowledge a unique combination that is quintessentially African

in the vineyard : Trellised vines, planted in 2011 in the Bovlei Valley, on the farm Naby. The soil is well-drained, weathered granite which originates from the granite pluton of the Groenberg Mountain and surrounding hills.

in the cellar : The grapes were hand-picked earlier than the Nero d'Avola used to produce red wines, ensuring a lower sugar and higher acidity. As the grapes entered the cellar, they were hand sorted and destemmed. Skin-contact only occurred for the duration of the press. After 2 days of settling at a low temperature, the clear juice was drawn off the lees and then inoculated with yeast. A long, slow fermentation of 6 weeks occurred at a low temperature, to ensure the development of flavour and aroma. The wine spent three months on the fine lees to develop complexity and structure before it was bottled.



Bosman Family Vineyards

Wellington

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