

## Bosman Generation 8 Shiraz 2025

Colour: Medium ruby colour.

Nose: Blackberries and plums on the nose with hints of violet and distinct white pepper and sweet spice notes.

Palate: Medium-bodied with soft, fine tannins with a balanced acidity, and a fruit forward centre.

This wine would pair well with pan-fried duck breast in a cherry sauce, or a roast leg of lamb or lamb chops. Charcuterie will also be an excellent pairing with this wine too.

**variety** : Shiraz | 100% Shiraz

**winery** : Bosman Family Vineyards

**winemaker** : Corlea Fourie

**wine of origin** : Coastal Region

**analysis** : alc : 12.7 % vol rs : 3.6 g/l pH : 3.44 ta : 5.3 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.

Generation 8, our generation, has a deep respect for provenance, coupled with a passion for progress on the land where we live and work together. This holds us accountable for producing excellence now.

'Dedicated to better' is our motto both in terms of wine quality and the impact we have on the environment and our community. True to origin, these single varietal, fruit-driven wines are an honest rendition of terroir and mutual trust.

**in the vineyard** : The Shiraz sites range from plantings from between 2001 and 2013, including vineyards near Hermon, planted in schist soils, and vineyards in the Bolei valley in decomposed granite. A new addition since 2022 is grapes from the Voor-Paardeberg.

**in the cellar** : The components are all hand-harvested, de-stemmed and crushed after which it undergoes a plunging and pump over regime for colour extraction. 20% of the blend undergoes malolactic fermentation and maturation in contact with French oak to extract a well-integrated oak component, with the remaining 80% of the blend aged in temperature controlled stainless steel tanks. A small inclusion of Mediterranean cultivars from the contours of the Bolei valley add specific nuances to this fruit forward Shiraz expression. A portion of the wine is matured in French oak for 4 months to create a complex wine with supple tannins.



### Bosman Family Vineyards

Wellington

021 873 3170

[www.bosmanwines.com](http://www.bosmanwines.com)