

## Bosman Adama Upper Hemel-en-Aarde Quintet 2023

Colour: Deep ruby heart with a medium ruby rim.

Nose: Perfumed with ripe blackcurrant and blackberry aromas, balanced by sweet, smoky spice.

Palate: The palate is full and textured with firm, grippy tannins and a fruit driven finish.

This wine would pair well with red meats such as steak, lamb chops, or even barbecued ribs. For a vegetarian option try roasted vegetables like a hearty ratatouille or an aubergine melanzane.

**variety** : Cabernet Sauvignon | 48% Cabernet Sauvignon, 33% Merlot, 10% Petit Verdot, 9% Cabernet Franc

**winery** : Bosman Family Vineyards

**winemaker** : Corlea Fourie

**wine of origin** : Hemel-en-Aarde Valley

**analysis** : alc : 12.5 % vol rs : 2.2 g/l pH : 3.49 ta : 5.6 g/l

**type** : Red **style** : Dry **body** : Full **taste** : Fragrant

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

**ageing** : To be enjoyed at release but will cellar well for the next 5-10 years.

As passionate winegrowers we love to experiment, try something new, perhaps vinify a small batch of grapes separately, just to see how it turns out. Often, these little trials turn into something surprisingly special that deserves to be shared with fellow wine lovers.

We are blessed to grow vines in the Upper Hemel-en-Aarde Valley, terroir rivalling the world's best, growing cultivars that thrive in this elevated, mountainous region impacted by the proximity of the sea crashing below.

From our vine nursery efforts, we have been fortunate to work with the full set of Bordeaux varietals in this unique setting, so a blend was imminent.

**in the vineyard** : As part of our vine nursery, we planted a vine garden to trial various cultivars and clones in the cool Upper Hemel-en-Aarde terroir. This wine was made from a combination of these varietals, and is our rendition of a Bordeaux blend.

**in the cellar** : The different components of this blend were harvested at optimum ripeness. Extraction took place mostly in small 1-ton fermenters where punch-downs and punch overs were applied to gain depth of flavour and complexity. Once blended the wine was aged in 15% new French oak for 12 months, the rest in older French oak.



### Bosman Family Vineyards

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