

## Bosman Nature and Sun Grenache Noir 2024

**Colour:** A clear medium ruby hue indicative of its youth and moderate tannin extraction.

**Nose:** The wine displays a complex array of aromas with prominent red fruit, notes of ripe cherry, raspberry and subtle strawberry, complemented by secondary aromas of dried herbs and whiffs of white pepper.

**Palate:** On the palate the wine is medium-bodied with fine tannins. The red fruit characters follow through onto the palate with additional layers of blackberry and pomegranate. A bright acidity provides an excellent counterpoint to the fruit, while a slight earthiness on the mid-palate, with notes of gravel and subtle spice, adds complexity to this well-balanced wine.

A flavoursome dish like paella would pair well with the complex flavours in this wine, while an array of tapas dishes would also work well.

**variety :** Grenache | 100% Grenache Noir

**winery :** Bosman Family Vineyards

**winemaker :** Corlea Fourie

**wine of origin :** Wellington

**analysis :** alc : 14.0 % vol   rs : 2.6 g/l   pH : 3.36   ta : 5.0 g/l

**type :** Red   **style :** Dry   **body :** Medium

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

**ageing :** Drinking well now but can be enjoyed for another 7 years if cellared correctly.

Farming regeneratively is a nurturing journey where we focus on creating a healthy environment in which our vines can naturally develop their full potential. The interdependent relationship between nature's abundance and the sun's generosity produces grapes that display their provenance authentically.

Grenache noir bush vines grow in decomposed granite soils rich in organic matter - a perfect canvas to produce lively, bright fruit, enticing aromas, fresh tannins and a lively finish.

**in the vineyard :** The Grenache noir was planted in 2016 in a vineyard block called 'Gesamelike Wei' (communal pasture) which could have originally been for nomadic farmers who would have trekked through there with their livestock.

**about the harvest:** Hand harvested on the 17February 2023

**in the cellar :** The grapes were hand-harvested and then destemmed into a stainless steel tank. The wine was naturally fermented, with pressing at 5°Balling, remaining on the skins for 4 days. The wine went through malolactic fermentation uninoculated. The wine was left unoaked to exhibit clarity of fruit.



### Bosman Family Vineyards

Wellington

021 873 3170

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