

Bosman Nero 2024

Colour: Medium ruby red.

Nose: Dark fruit, predominantly blackberry, plum and black cherries with a subtle hint of vanilla and allspice.

Palate: Good concentration of black fruit, a good tannin structure and a linger-ing finish.

Italian tomato-based dishes such as lasagne or eggplant parmigiana, as well as other flavourful dishes such Ragù -based pasta or grilled steak.

variety : Nero d'Avola | Nero d'Avola

winery : Bosman Family Vineyards

winemaker : Corlea Fourie

wine of origin : Wellington

analysis : alc : 13.3 % vol rs : 2.1 g/l pH : 3.53 ta : 5.2 g/l

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

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

ageing : Drinking well now but should mature well over the next few 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 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 be both creative and pioneering. Collaborating to move forward into a sustainable, inclusive finish.

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, hand-sorted and destemmed. Two days of cold maceration occurred prior to alcoholic fermentation. After the onset of fermentation, regular pump-overs extracted maximum colour. The wine spent 3 weeks on the skins before being pressed. Barrel maturation lasted for 18 months in a combination of 20% French oak as well as 2nd and 3rd fill barrels. 10% of the wine was matured in a terracotta amphora for 18 months. After blending selected barrels and the amphora, the wine was allowed to mature for a couple of months to ensure a balanced, well-rounded result. Barrel maturation lasted for 18 months in a combination of 20% French oak as well as 2nd and 3rd fill barrels. 10% of the wine was matured in a terracotta amphora for 18 months.



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