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Bosman Nero Rosé 2026



Colour: Pale coral.
Nose: Expressive aromas of wild strawberry, raspberry and ripe stone fruit, complemented by white blossom and a subtle hint of watermelon.
Palate: Bright, refreshing acidity frames vibrant flavours of pomegranate, wild strawberry and red berries. A silky mid-palate leads to a long, elegant finish with lingering notes of fresh raspberry and cranberry.

A versatile partner for summer dining. Enjoy with sushi, tuna tartare, grilled prawns, pan-seared salmon, Mediterranean salads or light pasta dishes.

variety : Nero dAvola | 100% Nero d'Avola
winery : Bosman Family Vineyards
winemaker : Corlea Fourie
wine of origin : Wellington
analysis : **alc :** 13.5 % vol **rs :** 4.9 g/l **pH :** 3.31 **ta :** 5.8 g/l
type : Rose **style :** Dry **body :** Light **taste :** Fruity
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 : Nestled in the Bovlei Valley on Naby Farm, the trellised vineyards were established in 2011. Their roots penetrate deep into ancient, weathered granite soils formed by the Groenberg Mountain and surrounding hills, creating ideal conditions for balanced vines and expressive fruit.

in the cellar : The grapes were hand-picked in the cool of the early morning and gently sorted before whole-bunch pressing. Only the free-run juice was re- tained to preserve purity and elegance. After a brief period of cold settling, fermentation took place slowly over six weeks at low temperatures to enhance the wine's delicate fruit and floral character. The wine was matured on its fine lees for three months, adding texture, complexity and balance before bottling.

Bosman Family Vineyards

Wellington
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