



The Bosman family have a history of growing wine in the Bovenlei of Wellington, dating back to 1810. Through eight generations they have worked hard to create a better life for all who live and work on the farm, rising to challenges and finding solutions, often in the unexpected.

Their approach is progressive and innovative: a plant improvement unit ensures that Bosman remains at the forefront of the development of new, clean plant material and varieties; while their vine nursery ensures a continuous supply of healthy rootstock and vines.

The business model is both holistic and inclusive, fostering self-worth and investing in the potential of everyone.

*Faith . Hope & Love*

is the Bosman family motto, and it is a philosophy which the extended farm family live by every single day.

## GENERATION 8 ROSÉ 2021

*"Looking at the world's most iconic Rose's -produced from Rhone varieties – Cinsaut was our choice for a South African rendition."*  
says Bosman Adama CEO, Petrus Bosman.

Cinsaut is a fairly dark-skinned grape variety traditionally used as a blending partner for Grenache, Syrah and Mourvedre as part of the classic Southern Rhône blend. In recent years we have seen a revolution in the use of Cinsaut in the use of varietal wine in South Africa – but it has well been known to be a fantastic base for Rosé, in which it expresses itself as a light, aromatic and refreshing wine.

These grapes are sourced from our vineyards in Wellington.



<b>ORIGIN</b>	Wellington, South Africa.
<b>HARVEST REPORT</b>	South Africa's 2021 grape harvest is expected to produce remarkable wines because the cool season slowed the ripening process, allowing the grapes to develop complexity and well-rounded fruit flavours.
<b>VINEYARDS</b>	The site of our Cinsaut vineyard lies 15km north of the village and stretches over shale terraces towards the Swartland's rolling hills and wheat fields, with predominantly schist soils. It lies in the Mid-Berg River ward of Wellington. The farm draws water from the Berg River and the landscape is fairly homogenous with little variance in altitude.
<b>WINEMAKING</b>	Harvested with the sole intent to produce a Rosé -the Cinsaut is hand harvested and then vinified to the desired modest alcohol level and fresh, lively acidity. Limited skin contact results in the rosy hue. The grapes are pressed and then treated like a white wine to secure as much of the freshness as possible. After pressing the grapes -the wine is treated as a white wine to secure as much of the freshness as possible.
<b>VARIETAL</b>	Rosé wine
<b>ANALYSIS</b>	Alc 11.55% Vol R/Sugar 4.0 g/l TA 6.5 g/l pH 3.14
<b>COLOUR</b>	Rosy Pink
<b>NOSE</b>	Hints of strawberries and fresh spring flowers.
<b>PALATE</b>	Notes of wild strawberries and cranberries with a fresh finish. The Cinsaut is evident in the structure and texture. This Rosé is a wine with fantastic culinary appeal.
<b>FOOD</b>	Salads, sushi, salmon, mild soft cheeses with fresh ripe figs.
<b>AGEING POTENTIAL</b>	To be enjoyed 1-3 years from the year of vintage.