

BOSMAN FAMILY VINEYARDS

ADAMA WHITE BLEND 2015



BOSMAN
Family Vineyards

“The Adama blend is named after Adam Appollis, a visionary of his time and the forefather of many of the families that work and live on the farm today. I am the 5th generation Appollis and I am proud of the results of my family and the Bosman family’s joint efforts.”

- Rita Andreas, former director and HR manager of Bosman Adama Pty Ltd.

The coin at BFV has two sides. The one being the history and heritage part which tells about our deep rooted knowledge of the industry. The other side is where we strive, through research and development, to create new and exciting wines.

The Adama White Blend is firmly nestled in this range as we use interesting blends and components as well as modern tanning management and oaking theories. It is made however to be an authentic rendition of elegant, modern winemaking. It also makes for a complementary harlequin twin to the Adama Red blend which has become known and loved by its followers.



ORIGIN

Western Cape, South Africa



WINEMAKER

Corlea Fourie



WINEMAKING

The components are all treated separately until some two months before bottling - when the blend is finalized. In terms of oak management, the main components are fermented and matured in French oak.



ENVIRONMENTAL SUSTAINABILITY

Biodiversity conservationism (BWI), solar panels, minimal pesticide use (IPW). Vegan.



SOCIAL RESPONSIBILITY

Fair Trade accredited, employee empowerment. In 2008 the family provided their workers with a 26% share of the business and land.



PRODUCTION

1,225 cases of 12



VARIETAL

Chenin Blanc 58%, Chardonnay 16%, Grenache Blanc 10%, Roussanne 8%, Semillon 4%, Viognier 2%, Pinot Gris 2%



TECHNICAL

Alc 14%, R/Sugar 1.4 g/l, TA 6.0 g/l, pH 3.40



VINEYARDS

This is a dual region blend with Chenin Blanc, Chardonnay, Grenache Blanc and Viognier from Wellington. The Semillon, Pinot Gris, Chardonnay and Roussanne are from the Upper-Hemel-en-Aarde Valley, Walker Bay.



NOSE

Exotic, juicy flavors of pineapple, passion fruit and ruby grapefruit finished with a touch of spiciness.



FOOD

As a blend it is a fantastic wine to pair with a whole range of dishes. Gourmet Pizzas, pasta bakes, grilled poultry or seafood dishes or for pure enjoyment with tapas.



AGEING

A wine to be enjoyed 1 to 5 years after the year of vintage.



ACCOLADES

Ethical Company of the Year 2016 (Drinks Business)
2013 90 points by Christian Eedes
2012 Top 10 White Wines (Old Mutual Trophy Wine Show 2013)
2012 4 Stars (Platter Guide)
2012 Bronze (Decanter World Wine Awards 2014)
2012 Silver (Old Mutual Trophy Wine Show 2013)