

BOSMAN FAMILY VINEYARDS

ADAMA RED BLEND 2013


WINE FOR THE WORLD



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.


At Bosman Family Vineyards we have three points of interest which are very important to mention. One being the history and heritage which tells about our deep rooted knowledge of the industry. Secondly is where we strive through innovation and development to create new and exciting wines. The last point has to do with sustainability which is incorporated by our Fairtrade efforts and accreditation.

The Adama Red Blend is firmly nestled in this range as we use interesting blends and components as well as modern tanning management theories. It is made however to be an authentic rendition of elegant, modern winemaking and truthful to the families to which it plays homage.




 **ORIGIN**
Wellington, South Africa


 **WINEMAKER**
Corlea Fourie

 **WINEMAKING**
The components are all treated separately until about four months before bottling when the blend is finalized. In terms of oak management, the main components being new American oak and older French oak fractions.


 **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**
750 cases of 12


 **VARIETAL**
Shiraz 63%, Mourvedre 21%, Grenache Noir 6%, Cinsaut 5%, Viognier 4%, Primitivo 1%


 **TECHNICAL**
Alc 14.5%, R/Sugar 2.6g/l, TA 6.6g/l, pH 3.63

 **VINEYARDS**
The components for this blend are from different sites in the Bovei Valley and from the De Rust estate that approximates the Swartland region.

 **NOSE**
Raspberry and prune flavors supported by a mixture of spicy cinnamon, white pepper and light mocha aromas.

 **FOOD**
As a blend it is a fantastic wine to pair with a whole range of dishes. Gourmet pizzas, pasta bakes, grilled meat dishes or just without anything else for pure enjoyment.

 **AGEING**
A wine to be enjoyed 2 to 7 years after the year of vintage.

 **ACCOLADES**
2013 91 points (Tim Atkin report 2014)
2013 4 Stars (Platters Guide)
2013 Bronze (Old Mutual Trophy Wine Show 2014)
2013 Bronze (Decanter World Wine Awards 2014)
2013 Silver (Veritas)