



The Bosman family have a history of growing wine in the Bovlei 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.

Wine is made in their historic 260 year old cellar, but 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.

Their 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.

## UPPER HEMEL-EN-AARDE MAGNUM OPUS 2018

*In 2001 the family acquired a vineyard in the Upper Hemel-en-Aarde Valley which would supplement their offering with cool climate grapes.*

Here the vineyards are planted between fields of indigenous 'fynbos' and in close proximity to the sea.

Ideal soil types combine with cooling sea breezes to create terroir rivalling the world's best; and resulting in wines with minerality, elegance, vivacity and finesse.

### What's in a name?

The term 'magnum opus' describes a work of art, music or literature that is regarded as the most important or best work that an artist, composer or writer has produced.

This wine, made with exquisite care from Pinot Noir vineyards grown in the cool reaches of the Upper Hemel-en-Aarde Valley, represents our best offering.



<b>ORIGIN</b>	Upper Hemel-en-Aarde Valley, South Africa.
<b>VINEYARDS</b>	High density bush vines from the Oudam vineyard, planted in 2009. The rootstocks are both Dijon clones that bring structure and are known for premium expression.
<b>VINTAGE REPORT</b>	Dry but cool, the small but pristine crop shows freshness and concentration.
<b>WINEMAKING</b>	90% of our intake was de-stemmed and crushed while the rest was whole-berry fermented. An initial cold soak at 10°C for 2 days allowed for good colour and a soft tannin structure. Fermentation lasted for 2 weeks at a cool 24°C, then macerated on the skins for another week before a gentle pressing. 16 months of barrel maturation followed, of which a third was in new French oak barrels.
<b>VARIETAL</b>	100% Pinot noir
<b>ANALYSIS</b>	Alc: 13.27% R/Sugar: 3.1 g/l TA: 5.5g/l pH: 3.40
<b>COLOUR</b>	Clear and vibrant with an intense plum heart and a ruby rim. Minimal intervention might result in some colour sediment over time.
<b>NOSE</b>	A complex nose with a combination of dark plums and blueberries with luscious hints of fruitcake. The oak lends more tertiary flavours but the core remains fruity with the generosity we have come to rely on from the Upper Hemel-en-Aarde.
<b>PALATE</b>	A gentle opulence on the palate, lovely fine tannins and a generous finish.
<b>FOOD</b>	A good match with smoked salmon or game fish, but the generous palate would also marry well with roast duck or a casserole.
<b>AGEING POTENTIAL</b>	To be enjoyed 7-15 years after the year of vintage.

