



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 Magnus Opus 2019

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.

Whats in a name?

The term 'magnum opus' describes a work of art, music or literature that is regarded as the best 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.



ORIGIN	Upper Hemel-en-Aarde Valley, South Africa.
VINEYARDS	High density bush vines from the Oudam vineyard, planted in 2009. The vineyard comprises 2 Dijon clones, PN 777B which brings perfume and fruit expression and the PN 115 B clone which is known for structure.
VINTAGE REPORT	Vintage 2019 will be remembered for the raging wildfire that swept across the Hemel-en-Aarde Valley on the 11th of January. We were truly fortunate that our vineyards and tasting room was unscathed and brought in a healthy, although lighter crop. The reduced yield being the result of milder than normal winter temperatures. Weather conditions remained cool and relatively dry throughout February and March.
WINEMAKING	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.
VARIETAL	100% Pinot noir
ANALYSIS	Alc: 14% R/Sugar: 4.1 g/l TA: 6.0g/l pH: 3.54
COLOUR	Clear and vibrant with an intense plum heart and a ruby rim. Minimal intervention might result in some colour sediment over time.
NOSE	A complex nose with a combination of dark plums and blueberries with luscious hints of fruitcake. This is the only vineyard of Pinot noir from our farm which displays this specific profile –an attribute we link to the site's high elevation. The oak lends more tertiary flavours, but the core remains fruit forward and bright.
PALATE	A gentle opulence on the palate, lovely fine tannins, and a generous finish.
FOOD	A good match with smoked salmon or game fish as the oiliness will contrast well with the bright fruit of the wine. When choosing a vegetarian option - vegetable stew or ratatouille will be a good pairing playing on fruit expression. When pairing with the flavour profile attributed to the maturation of the wine- roast duck or a hearty casserole are good options too.
AGEING	To be enjoyed 7-15 years after the year of vintage.