



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.

We are committed to producing wines of excellence both in their provenance and in their process by sustainably regenerating our community and our environment.

DID YOU KNOW?

Since phylloxera decimated vineyards around the world in the late 19th century, all vines are grafted onto phylloxera-resistant rootstock. This skilled and time-honoured process has been practiced on the Bosman farm since 1947 when Petrus Bosman (Snr) established a vine nursery.

Today our [vine nursery](#) supplies more than one third of the country's grafted vine cuttings, while our plant laboratory provides invaluable research for the propagation of sustainable grape cultivar selections for the entire industry.

With all our own vines grafted on site, Bosman wines bring with them an unmatched assurance of provenance. Being in control of the grape from cell level to the wine in the glass means consistency, control and credibility.

NERO D'AVOLA 2024

Nero celebrates a unique combination of ingenuity, resilience and excellence that is essentially African.

This red grape vine was brought into South Africa 20 years ago by Petrus Bosman to make world class wines in a continuously warmer climate. Nero and Nero Rosé are the first wines to be made in South Africa from the Sicilian grape varietal called Nero d'Avola. It's a variety that thrives in sun-rich, water-scarce African soil.

The wines are produced under the banner of Bosman Bakoena, a partnership formed with well-known actor and passionate African, Thapelo Mokoena. The partnership was established on shared values and a belief in the power of joining forces to be both creative and pioneering. Collaborating to move forward into a sustainable, inclusive finish.



ORIGIN	Wellington, South Africa	
VINEYARDS	Trellised vines, planted in 2011 in the Bovlei Valley, on the farm Naby. The soil is well-drained, weathered granite which originates from the granite pluton of the Groenberg Mountain and surrounding hills.	
WINEMAKING	The grapes were hand-picked, hand-sorted and destemmed. Two days of cold maceration occurred prior to alcoholic fermentation. After the onset of fermentation, regular pump-overs extracted maximum colour. The wine spent 3 weeks on the skins before being pressed. Barrel maturation lasted for 18 months in a combination of 20% French oak as well as 2nd and 3rd fill barrels. 10% of the wine was matured in a terracotta amphora for 18 months. After blending selected barrels and the amphora, the wine was allowed to mature for a couple of months to ensure a balanced, well-rounded result.	
OAK MATURATION	Barrel maturation lasted for 18 months in a combination of 20% French oak as well as 2nd and 3rd fill barrels. 10% of the wine was matured in a terracotta amphora for 18 months.	
VARIETAL	Nero d'Avola	
ANALYSIS	Alc 13.3% VOL	RS 2.1g/L
	pH 3.53	TA 5.2g/L
COLOUR	Medium ruby red.	
NOSE	Dark fruit, predominantly blackberry, plum and black cherries with a subtle hint of vanilla and allspice.	
PALATE	Good concentration of black fruit, a good tannin structure and a lingering finish.	
FOOD	Italian tomato-based dishes such as lasagne or eggplant parmigiana, as well as other flavourful dishes such as Ragù -based pasta or grilled steak.	
AGEING POTENTIAL	Drinking well now but should mature well over the next few years.	