



The Bosman family have a history of growing wine in the Boglei 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 (Sr) 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 ROSÉ 2026

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 Bakoen, a partnership he 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 acknowledge a unique combination that is quintessentially African.



ORIGIN	Wellington, South Africa	
VINEYARDS	Nestled in the Boglei Valley on Naby Farm, the trellised vineyards were established in 2011. Their roots penetrate deep into ancient, weathered granite soils formed by the Groenberg Mountain and surrounding hills, creating ideal conditions for balanced vines and expressive fruit.	
WINEMAKING	The grapes were hand-picked in the cool of the early morning and gently sorted before whole-bunch pressing. Only the free-run juice was retained to preserve purity and elegance. After a brief period of cold settling, fermentation took place slowly over six weeks at low temperatures to enhance the wine's delicate fruit and floral character. The wine was matured on its fine lees for three months, adding texture, complexity and balance before bottling.	
VARIETAL	Nero d'Avola	
ANALYSIS	Alc 13.5% VOL	RS 4.9g/l
	pH 3.31	TA 5.8g/l
COLOUR	Pale coral.	
NOSE	Expressive aromas of wild strawberry, raspberry and ripe stone fruit, complemented by white blossom and a subtle hint of watermelon.	
PALATE	Bright, refreshing acidity frames vibrant flavours of pomegranate, wild strawberry and red berries. A silky mid-palate leads to a long, elegant finish with lingering notes of fresh raspberry and cranberry.	
FOOD	A versatile partner for summer dining. Enjoy with sushi, tuna tartare, grilled prawns, pan-seared salmon, Mediterranean salads or light pasta dishes.	
AGEING POTENTIAL	Drinking well now, but can be enjoyed over the next 3 years.	