



BOSMAN

Family Vineyards

UNIQUE INNOVATION

Our Unique Innovation wines are created with special focus on innovative wine making and unique blending techniques.

Pinot Noir / Chardonnay / Pinot Meunier 2010

“Making wine is unpredictable at times and what we predicted will be a Method Cap Classic base wine, has become a still wine simply named "Liquid Gold" by those that have tasted it. Some dark clouds have a golden lining. Taste it and decide for yourself...”

Carla Bosman, Manager of the Bosman Family Wine Club.

It was indeed our intention for these grapes to form the base for our first Upper Hemel-en-Aarde Valley MCC. We harvested the grapes and on arrival at the cellar it was evident that the grapes were riper than anticipated. For MCC base wine one needs a lower initial alcohol content to make provision for the second bottle fermentation. At 13% it was just a tad too much. But knowing that we had excellent grapes meant we needed to give the wine a reasonable chance. We waited till after fermentation to do our analysis, but at that time the idea of a still “Blanc de Noir style” wine had already won us over. Now we are very pleased to have this interesting blend in our unique innovation range.

As this is our maiden vintage we are eagerly awaiting comments



ORIGIN:	Upper Hemel-en-Aarde Valley	
VINEYARDS:	These cultivars are planted on our estate near Hermanus. With its maritime climate Pinot Noir and Chardonnay has become well known for this distinct in which this wine originated from.	
WINEMAKING:	The hand-harvested grapes were kept in cold storage overnight and whole bunches were pressed the next morning in our basket press. The settled juice was fermented in fourth fill French oak barrels. The blend already being made at the pressing level as the three different grape cultivars were pressed together.	
VARIETAL:	Pinot Noir 66% / Chardonnay 28% / Pinot Meunier 6%	
ANALYSIS:	Alc:	13.22%
	R/Sugar:	1.9 g/ l
	TA:	6.6 g/l
	pH:	3.23

WINEMAKER'S COMMENTS

WINEMAKER:	Corlea Fourie
COLOUR:	Rich autumn hues.
NOSE:	Complex dried cranberries, marzipan and almond characters.
PALATE:	The marzipan and slight spice notes follow through to the palate. It finishes off with brisk minerality.
FOOD:	A wine which will do justice to any rich fish dish and which will offset salty dishes such as parmesan crisps or tempura vegetables.
AGEING:	To be enjoyed after release and for some 3-5 years thereafter. A wine recommended for bottle ageing.