



Clockwise from left: Petrus Bosman, Carla Bosman, PD Bosman, Helen Bosman, Jannie Bosman Sr, Twinkle Bosman, Blanche Roux and Jannie Bosman Jr.

KEEPING IT

in the family

STEEPED IN HISTORY AND TRADITION, THE EIGHTH GENERATION BOSMAN FAMILY VINEYARDS IS ONE OF SOUTH AFRICA'S OLDEST AND MOST ESTABLISHED WINERIES. EUGENE YIGA SPENT A DAY ON THE FARM TO TRACE THE FAMILY'S ROOTS FROM VINE TO WINE

Recipes and styling by TINA MARITZ Photographs by ANDREA VAN DER SPUY

Growing up on the farm, Jannie Bosman Sr saw his father and grandfather as role models in his life.

"I remember the ways they would strive to embrace nature with all its challenges," he says, "finding peace and quietness in hard work with long hours, but never without loads of smiles and happiness from them and their employees."

In 1971, Jannie met his wife, Twinkle (a name her older brother began calling her, after which everybody followed his example), while they were at school in Wellington. "I was 13 and he was 15," she recalls. "We got married on 27 October 1979 in Hermanus."

THE ONE IN CHARGE

Petrus, the eldest of the four Bosman children, was also born and bred on the farm. And, although much has changed over the years, much remains the same. "Farming today has the same





disciplines as any other business,” says Petrus, who takes on the role of managing director. “But, every now and then, you still get the opportunity to touch the soil, taste the wines and get some dust on your clothes. Knowing that I am taking something from the earth and making it useful for others, while caring about the health of the earth and the people who work on it, gives me great pleasure.”

In 2008, Petrus married Carla, his Stellenbosch University sweetheart. Soon after she joined the business as part of the marketing team, Carla saw an opportunity to have excellent wines delivered door to door. Thus was born the Bosman Family Wine Club.

“People who signed up on the estate and have heard all the great stories behind our wines and vineyards know where the wines come from and how carefully we nurture them,” she says. “I think the benefit that the members enjoy the most is the fact that they feel like they are part of the family.”

THE PASSIONATE ONE

As second son, Pieter-Daniël (PD) Bosman is Agricultural Operations Manager. His job is to make sure all 300 employees are happy and productive on a daily basis. And, given that the farm was the 2015 runner-up for The Ethical Company of the Year at The Drinks Business Green Awards, it seems to be working.

“The administration is quite challenging,” PD says. “The business and workforce is growing in size and I have a far greater affinity for nature and people than for paperwork! But I enjoy seeing people who love their work and do what they do with a smile on their face. That inspires me.”

THE TECHNICAL ONE

Meanwhile, the third son, Jannie Jr,

looks after the technical aspects of the Vine Nursery. Its main goal is to improve the quality of plant material available to South African vineyard growers, be it wine grapes, table grapes or raisin grapes.

“The Vine Nursery is labour-intensive, with each vine getting handled about 50 times by the time it’s sold,” he says. “We would like to equip them with the best possible plant material and give them a better chance against vineyard viruses that impact the lifespan of their vineyards.”

It is through Lelienfontein Vine Growers that Bosman Family Vineyards has established the most enviable of situations for a winemaker: a library of 47 different grape varieties at its disposal. (The 47 Varietal Rosé includes all 47 types of grape!) The privilege is one that only a few wineries in the world enjoy and makes Bosman Family Vineyards custodians of their wines from their very roots.

THE ONE WHO REPRESENTS

As the fourth and youngest child, it was a natural progression for Antonia to join her brothers and her father in the family business. She began in 2010 after completing sales training in the US and South Africa, and she handles the export markets.

“I believe sales are based on good relationships and being there for our customers as a real person representing the brands,” Antonia says. “I would like to see our wine in more restaurants where people can create memories with loved ones, great food and great wine.”

Antonia met her husband, Hilmar van der Berg, in 2013 – three months after he joined the team as manager of Leeuwrvier, the family’s sheep and game farm operation near Beaufort West. Jannie Sr and Twinkle both told

each other that if Antonia didn’t fall in love with a guy like Hilmar, she would probably never marry anyone!

In a remarkable coincidence, Hilmar has previous ties to the farm too. It turns out that Jannie Sr bought the farm from the previous owner, who had bought it from Hilmar’s grandfather. Now, Antonia and Hilmar can continue the family legacy together on the farm.

“Our vision is to be a leading agricultural enterprise, controlled by families, that strives to improve the quality of life for all involved,” says Jannie Sr. “The relationships that my father and grandfather had with their workers and their families on the farm were inspirational. They were always focused on working together for a better future.”

HOME SWEET HOME

Driving into the Bosman Family Vineyards property at Lelienfontein, one is struck by the sense of history. Next to the Tasting Room, with walls stained red from when it was where they made wine, is the family museum and its ancient equipment. Meanwhile, the barrel-storage room includes the original roof with engravings on the beams dating back 150 years.

It’s the same in Petrus and Carla’s home. Built in 1795, the couple has been living there for six years. “Petrus and I work together for our children so that hopefully, one day, they will also join us,” Carla says as she prepares lunch with the assistance of the family caterer, Tina Maritz. Lunch is something the family enjoys together every week. “We’re building all of this for our family.”

The impressive gates of Lelienfontein are open to the public on Saturdays from 10am – 3pm for tastings, but, if you would like personalised attention,



Oven-roasted aubergines with Greek yoghurt and pomegranate

which includes a warm refresher towel on arrival and cucumber sandwiches, call or email ahead to make a booking for any day of the week (except Sundays). The tasting includes a tour of the 250-year-old cellar, where you'll see original tools and barrels used eight generations ago, learn about how the Bosman family has been grafting vines since 1888, and hear about their incredible social-upliftment programme. Lelienfontein, Hexberg Road, Wellington; 021-873-3170; bosmanwines.com

Oven-roasted aubergines with Greek yoghurt and pomegranate



As Wellington heats up during spring, we usually enjoy a variety of salads to accompany the meat. Whatever is in season, I incorporate in the salad
Serves 6 – 8 EASY 30 mins

THE FLAVOUR COMBINATIONS

3 medium aubergines, cut lengthways into 1cm-thick slices
60ml (¼ cup) olive oil
2 garlic cloves, peeled and chopped
10ml (2 tsp) cumin seeds
5ml (1 tsp) salt
freshly ground black pepper, to taste
250g Greek yoghurt
handful fresh coriander, chopped + extra, to garnish
rubies of 1 pomegranate

HOW TO DO IT

- 1 Preheat the oven to 200°C.
- 2 Place the aubergines on a baking tray and drizzle with the olive oil. Sprinkle with the garlic, cumin, salt and pepper and bake in the oven until tender, about 30 minutes.
- 3 Combine the Greek yoghurt and the fresh coriander.
- 4 Serve the roasted aubergines at room temperature topped with the coriander yoghurt and sprinkled with pomegranate rubies and extra coriander.

Marinated red onion, granadilla and Parmesan salad



Serves 6 EASY 45 mins

THE FLAVOUR COMBINATIONS MARINATED RED ONIONS

1 large red onion, peeled and thinly sliced
30ml (2 tbsp) red wine vinegar
30ml (2 tbsp) balsamic vinegar
30ml (2 tbsp) olive oil
45ml (3 tbsp) brown sugar
pinch salt and freshly ground black pepper, to taste

100g Tenderstem broccoli
100g fine green beans
50g mange tout
100g gooseberries
80g rocket

“The Adama range is the very essence of Bosman Family Vineyards,” says winemaker Corlea Fourie. “It’s about creating opportunity for families that contribute to its bounty; the unique innovations in our vineyards and the cellar; and in-depth knowledge of terroir accumulated over generations.”

The range began with the Adama Red, a blend created in 2007. It has been rated one of SA’s Top 100 Wines as well as Best New World Red in *Decanter* magazine. Three years later, the aromatic Adama White came along. It has featured among the Old Mutual Trophy Wine Show’s Top 10 White Wines and has been a four-star wine in *Platter’s South African Wines*. “There is no fixed recipe to these wines,” says Corlea. “They are finished when we’re satisfied something interesting, exciting and exceptional has been created.”

The range is named after Adam Apollis, a forefather of many families still engaged on the farm to this day. (Translated from Hebrew, ‘Adama’ means ‘from the earth’ and reflects the central role that terroir plays in the wines.) Adam was closely involved with the vines and production, making him a valued confidant of the Bosmans, guardians of the land since 1798.

Things have changed significantly, but farming and cellar practices maintain a single-minded focus on quality and sustainability. “We all think Adama, as he was affectionately known, would be impressed by how far we’ve come,” says Corlea. “He would be very proud.”



*Marinated red
onion, granadilla
and Parmesan
salad*





Roast chicken with lemon and herbs

pulp of 3 ripe granadillas, to serve
Parmesan shavings, to serve

HOW TO DO IT

- 1 Place the sliced onion in a medium mixing bowl and combine with the remaining marinade ingredients. Refrigerate to marinate, 30 minutes.
- 2 In a heavy-based saucepan, bring 1L salted water to a boil. Blanch the broccoli, green beans and mange tout. Strain and immediately immerse in iced

- water to refresh.
- 3 On a platter, arrange the marinated onion, broccoli, green beans, mange tout, gooseberries and rocket. Drizzle with the granadilla pulp and top with Parmesan shavings to serve.

Roast chicken with lemon and herbs

Serves 4 – 6 **EASY** 1 hr 15 mins + resting time



THE FLAVOUR COMBINATIONS

- 2 medium onions, peeled and roughly chopped
- 2 carrots, washed and roughly chopped
- 2 celery sticks, washed and roughly chopped
- 4 garlic cloves, peeled
- 1 (about 1,6kg) free-range chicken
- 50ml olive oil
- 5ml (1 tsp) sea salt
- freshly ground black pepper, to taste
- 1 lemon
- 1 small bunch fresh thyme and rosemary + extra, to garnish

HOW TO DO IT

- 1 Preheat the oven to 200°C.
- 2 Scatter the vegetables and garlic into the centre of a roasting dish and place the chicken on top. Rub the chicken with the olive oil, salt and pepper. Place the lemon in the cavity along with the fresh herbs and roast in the oven, 1 hour and 15 minutes.
- 3 When the chicken is cooked, remove from oven, cover with foil and allow to rest, 15 minutes, before carving. Garnish with fresh rosemary to serve.

Mediterranean leg of lamb

The origin of food is important to us. The lamb is from our farm in the Karoo, where Antonia and Hilmar farm game, sheep and cattle. The animals are as free-range as can be and completely organic
 Serve 6 – 8 **EASY** 2 hrs 30 mins + overnight, to marinate



Carla Bosman, at seven-months pregnant

THE FLAVOUR COMBINATIONS

500g Greek yoghurt
handful fresh coriander, roughly chopped + extra, to garnish
30ml (2 tbsp) olive oil
2 garlic cloves, peeled and halved
10ml (2 tsp) smoked paprika
10ml (2 tsp) ground cumin
5ml (1 tsp) salt
freshly ground black pepper, to taste
peel of 1 lemon
1 (about 2,5kg) leg of lamb

HOW TO DO IT

1 Mix together all of the ingredients, except the lamb, in a bowl. Rub the leg of lamb with the marinade to cover all of the meat. Place in a resealable bag and refrigerate to marinate overnight.
2 When ready to cook, remove from fridge and bring back to room temperature. Preheat the oven to 200°C.
3 Roast the leg of lamb in its marinade in the oven, about 2 hours and 30 minutes. Serve topped with the sauce and extra coriander to garnish.

Slow-roasted beetroot and butternut with caramelised pumpkin seeds

Serves 6 **EASY** 1 hr + cooling time

THE FLAVOUR COMBINATIONS

1kg beetroot, cleaned
60ml (¼ cup) olive oil
1 large butternut, sliced
30ml (2 tbsp) honey
30ml (2 tbsp) treacle sugar
100g pumpkin seeds



Mediterranean leg of lamb

100g chevin
50g crimson microherbs

HOW TO DO IT

1 Preheat the oven to 180°C.
2 Place the beetroot on a baking tray, drizzle with half of the olive oil and roast until tender, about 1 hour.
3 Place the sliced butternut on a baking tray, rub with the remaining olive oil and bake alongside the beetroot, 40 minutes.
4 Remove the beetroot and butternut

from the oven and allow to cool to room temperature to serve.

5 In a non-stick frying pan over medium heat, caramelise the honey and sugar, about 10 minutes, then add the pumpkin seeds. Pour the hot mixture onto baking paper and leave to cool completely before breaking into small pieces.
6 Arrange the beetroot, butternut and chevin on a platter, sprinkle with the pumpkin-seed shards and garnish with crimson microherbs to serve.



Slow-roasted beetroot and butternut with caramelised pumpkin seeds



Baked guava crumble

Baked guava crumble

We farm a few hectares of guavas as well and, during winter, I stock up on this lovely vitamin C-loaded fruit. Peel them, stew and package in small freezer bags so that they are readily available throughout the year. This is one of Twinkle's recipes – an all-time favourite of the family, especially at Sunday lunch

Serves 6 **A LITTLE EFFORT** 1 hr 30 mins

THE FLAVOUR COMBINATIONS

500ml (2 cups) water
200g sugar
1kg ripe guavas, peeled and halved

CRUMBLE

125g cake flour
pinch salt
175g brown sugar
60g rolled oats
125g butter, melted
100g hazelnuts, chopped

CUSTARD

500ml (2 cups) milk
60ml (¼ cup) sugar
30ml (2 tbsp) cornflour
125ml (½ cup) cold milk

2 large free-range eggs, beaten
2,5ml (½ tsp) vanilla extract

HOW TO DO IT

- 1 Preheat the oven to 180°C.
- 2 In a heavy-based saucepan, bring the water and 200g sugar to a boil. Add the guava halves and poach until tender, but firm, about 10 minutes. Remove from heat and strain the guavas from the syrup. Place the guavas on a baking tray.
- 3 For the crumble, mix all of the ingredients together in a medium mixing bowl.
- 4 Top the guavas with the crumble mixture and bake in the preheated oven, 30 minutes.
- 5 For the custard, heat the 500ml (2 cups) milk to boiling point, then remove from heat. Add the 60ml (¼ cup) sugar and mix until dissolved.
- 6 Add the cornflour to the cold milk, then add this mixture to the eggs and beat until it begins to foam.
- 7 Add the warm milk to the egg mixture and mix thoroughly. Place this mixture back over medium heat and beat continuously until the mixture thickens

and reaches a custard-like consistency. Remove from heat and allow to cool down before you add the vanilla extract. 8 Serve the custard with the baked guava crumble.

