

## Bosman Upper Hemel-en-Aarde Sauvignon Blanc 2023

Mélange of kiwi, gooseberries, fresh passion fruit and white fig aromas. Beautiful mouth feel with a long fruit-packed finish.

An ideal aperitif but it also pairs well with a green vegetable medley, seafood, goat's cheese or crisp salads.

**variety** : Sauvignon Blanc | 93% Sauvignon Blanc, 7% Semillon

**winery** : Bosman Family Vineyards

**winemaker** : Corlea Fourie

**wine of origin** : Hemel-en-Aarde Valley

**analysis** : **alc** : 12.94 % vol **rs** : 1.8 g/l **pH** : 3.28 **ta** : 6.8 g/l

**type** : White **style** : Dry **body** : Medium

**pack** : Bottle **size** : 750ml **closure** : 0

**ageing** : To be enjoyed 1 - 5 years after the year of vintage.

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 breezes to create terroir rivaling the world's best; and resulting in wines with minerality, elegance, vivacity and finesse.

**in the vineyard** : From our vineyards overlooking Walker Bay, at the foothills of the Babylonstoren mountains. Two different vineyards, one called Murasie (ruin) and a second batch from our newest Sauvignon Blanc vineyard. a small addition of high altitude Semillon is used to lift the blend.

**about the harvest**: This season will be remembered as a constant search for picking windows (always available over weekends) and balancing the risk of rot versus the need for physiological ripeness. Yields were down compared to the previous, above-average crop. When harvesting was possible, outstanding quality was achieved with expectations of balanced wines with lower alcohols, good acidity and high aromatic potential.

**in the cellar** : The cooled grapes are hand-sorted, destemmed and pressed to settle and clear overnight. The settled juice is then inoculated and fermented at cool temperatures to ensure complex compounded flavours that develop over an extended fermentation period. Components are blended two months prior to bottling.



### Bosman Family Vineyards

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