

Bosman Generation 8 Chardonnay 2024

Colour: Brilliant pale green

Nose: Delicate nuances of stone fruit, honeydew melon and ripe lemons.

Palate: A well-balanced, medium-bodied, fruity wine with a beautifully textured mouthfeel and a clean, crisp aftertaste.

This multi-faceted wine will complement an array of dishes from ricotta topped with grilled tomatoes, Caesar salad, melon wrapped in Parma ham or seared scallops

variety : Chardonnay | 100%

winery : Bosman Family Vineyards

winemaker : Corlea Fourie

wine of origin : Coastal Region

analysis : alc : 13 % vol rs : 5.1 g/l pH : 3.52 ta : 5.7 g/l

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

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

ageing : Drinking well now but can be enjoyed for another 5 years if cellared correctly

Generation 8, our generation, has a deep respect for provenance, coupled with a passion for progress on the land where we live and work together. This holds us accountable for producing excellence now.

'Dedicated to better' is our motto both in terms of wine quality and the impact we have on the environment and our community. True to origin, these single varietal, fruit-driven wines are an honest rendition of terroir and mutual trust.

in the vineyard : The vineyards are located in the upper part of the Bovlei Valley, planted along the banks of the Kromme River. As an early-ripening varietal, these grapes are harvested before the mid-summer heat. The components of this wine are from different sites planted on decomposed granite in the Bovlei, and parcels on schist soils on our farm close to Hermon, and components from our Voor-Paardeberg farm. From young fruit-driven vineyards to older, more elegant ones, all are sensitively blended for the best result.

in the cellar : For Chardonnay, the most important factor is deciding when to pick. Ripeness is key, but acidity levels give the wine that all-important lift. The settled juice is inoculated and fermented at cool temperatures to ensure a long fermentation. This aids the development of complex, compounded flavours. The wine is left on the fermentation lees, which are stirred every fortnight, to add to the mouthfeel and overall integration



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