

Bosman Upper Hemel-en-Aarde Chardonnay 2024

Colour: Pale gold

Nose: A clean, elegant nose with hints of citrus and flint

Palate: This cool climate wine is more linear, with elegant poise and a mineral finish

The perfect accompaniment to a cold meat terrine, grilled fish, butter chicken or a creamy risotto

variety : Chardonnay | 100% Chardonnay

winery : Bosman Family Vineyards

winemaker : Corlea Fourie

wine of origin : Hemel-en-Aarde Valley

analysis : **alc** : 12.5 % vol **rs** : 1.9 g/l **pH** : 3.37 **ta** : 6.1 g/l

type : White **body** : Medium **wooded**

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

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

As passionate vine growers we are blessed to grow vines in terroir rivalling the world's best, growing delicate cultivars that thrive in this elevated, mountainous region impacted by the proximity of the seas crashing below. Our uniquely south-facing vineyards are cooled by the prevailing sea breeze causing the grapes to ripen slowly and develop an unforgettable elegance and complexity. Conserving our natural environment is paramount to our drive towards environmental sustainability. Farming regeneratively creates a natural balance, noticeable in our wines and evident by our WWF Champion status.

in the vineyard : From our cool, south-facing vineyards overlooking Walker Bay on a ridge aptly called Neus (nose) on the foothills of the Babylonstoren Mountains

in the cellar : The hand-picked grapes were cooled overnight, then hand-sorted and destemmed whereafter the pressed juice was left to settle. Fermentation started in stainless steel and finished in oak barrels. The wine is then matured in French oak barrels (225L, 300L & 400L) for 6 months. 20% of the wine was matured for 6 months in a concrete egg, to retain its fresh acidity



Bosman Family Vineyards

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