

Bosman Generation 8 Chenin Blanc 2025

Colour: Brilliant pale straw

Nose: Expressively aromatic, this wine bursts from the glass with a vibrant medley of tropical fruits. Upfront notes of juicy guava, white peach, pear and ripe melon are beautifully layered with hints of pineapple and passion fruit, and a twist of zesty citrus.

Palate: Bright and fresh from the first sip, with a lively, balanced acidity that energizes and extends the finish.

This multi-faceted wine will complement an array of dishes from creamy marinara pasta to salad niçoise, grilled fish and lemon-basted chicken.

variety : Chenin Blanc | 100%

winery : Bosman Family Vineyards

winemaker : Corlea Fourie

wine of origin : Coastal Region

analysis : alc : 12.0 % vol rs : 5.48 g/l pH : 3.42 ta : 6.62 g/l

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

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 components of this wine are from three different sites planted on decomposed granite in the Bolei; parcels on schist 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 : Two components of Chenin worth noting are firstly a small component made by drying the grapes on wooden racks in the sun for a week before pressing and fermenting. This component does add a small amount of residual sugar to the wine, but it primarily adds to the generosity of flavour. The second notable component is that of skin contact, which adds texture and structure to the wine.



Bosman Family Vineyards

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