

Bosman Upper Hemel-en-Aarde Sauvignon Blanc 2025

Colour: A pale straw heart with a lighter rim.

Nose: A fresh, clean nose with hints of white fig and lemon blossoms. Subtle tropical fruit notes add complexity.

Palate: A vibrant, crisp acidity with some weight on the palate, and a long fruit-packed finish.

An ideal aperitif but will pair well with a grilled green vegetable medley, a goat's cheese salad or poached white fish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Bosman Family Vineyards

winemaker : Corlea Fourie

wine of origin : Hemel-en-Aarde Valley

analysis : **alc** : 12.5 % vol **rs** : 2.0 g/l **pH** : 3.32 **ta** : 6.5 g/l

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

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

ageing : Drinking well now but can be enjoyed over the next 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 sea 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 elevated vineyards overlooking Walker Bay, on the foothills of the Babylonstoren Mountains. The grapes are sourced from two different vineyards, one called Murasie (ruin) and a second batch from our newest Sauvignon blanc vineyard called Appelboord.

in the cellar : The hand-picked grapes were cooled overnight, then hand-sorted and destemmed, whereafter the pressed juice was left to settle. The following morning the settled juice was inoculated and fermented over an extended period of time at cool temperatures to ensure complex, compounded flavours. The different components are blended two months prior to bottling.



Bosman Family Vineyards

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