

Bosman Upper Hemel-en-Aarde Chardonnay 2025

Colour: Pale gold.

Nose: A clean, elegant nose with hints of flint and lemon blossoms. Subtle aromas of raw almonds from the time spent in barrel.

Palate: This cool climate wine has a crisp, linear acidity with notes of citrus and almonds and a lingering, mineral finish.

The perfect accompaniment to grilled white fish dressed with lemon and olive oil; chicken roasted in herb-butter; smoked salmon and leek ravioli or a vegetable tart with a light pastry and Gruyère cheese.

variety : Chardonnay | 100% Chardonnay

winery : Bosman Family Vineyards

winemaker : Corlea Fourie

wine of origin : Hemel-en-Aarde Valley

analysis : alc : 12.5 % vol rs : 1.5 g/l pH : 3.37 ta : 6.6 g/l

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