

Bosman Generation 8 Chardonnay 2026

Colour: Bright pale straw colour with a green-gold edge.

Nose: The nose opens with fresh citrus blossom, white peach and lemon zest, followed by layers of ripe pear, Golden Delicious apple and subtle melon.

Palate: The wine is crisp and vibrant, driven by a refreshing natural acidity and a clean minerality. The extended lees contact contributes texture and mid-palate weight, giving the wine a rounded mouthfeel balanced by lively notes of lime, grapefruit and stone fruit.

Ideal pairings include grilled line fish, lemon butter prawns, West Coast mussels, creamy chicken pasta, sushi, or roast chicken with herbs. It also works exceptionally well with soft cheeses, summer salads, and lightly spiced Cape Malay dishes.

variety : Chardonnay | 100%

winery : Bosman Family Vineyards

winemaker : Corlea Fourie

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 4.5 g/l pH : 3.65 ta : 5.75 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 different sites planted on decomposed granite in the Bolei, 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 vineyards with a more elegant, complex fruit expression, 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.



Bosman Family Vineyards

Wellington

021 873 3170

www.bosmanwines.com