

Bosman Upper Hemel-en-Aarde Seesteen 2025

Colour: Pale straw with greenish highlights.

Nose: Green apple and pear, lemon zest. Subtle white flowers and green ginger add to freshness, with a distinct saline note.

Palate: Linear and focused, with a bright acidity and flavours of citrus and crisp apple. An elegant flinty mineral finish.

Oysters or mussels, salmon with gremolata, artichokes and asparagus, roast chicken with lemon and herbs, Cape Malay dishes with subtle spice.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Bosman Family Vineyards

winemaker : Corlea Fourie

wine of origin : Upper Hemel-en-Aarde Valley

analysis : alc : 14.5 % vol rs : 3.5 g/l pH : 3.54 ta : 5.3 g/l

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

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

ageing : Drinking well now by can be enjoyed up to 15 years after the vintage 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. Chenin Blanc is rarely planted in this cool, elevated region so this wine which was initially a gamble, turned into a delightful surprise.

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 : The Chenin blanc vineyard is planted right next to the DeBos dam, on the foothills of the Babylonstoren Mountains.

in the cellar : Hand-harvested, hand-sorted and destemmed. Alcoholic fermentation at a low temperature in Stainless Steel tanks to retain the freshness.

Transferred to older French oak barrels just before alcoholic fermentation was completed and matured in these barrels for 11 months.



Bosman Family Vineyards

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