



The Bosman family have a history of growing wine in the Bovenlei of Wellington, dating back to 1810. Through eight generations they have worked hard to create a better life for all who live and work on the farm, rising to challenges and finding solutions, often in the unexpected.

Wine is made in their historic 260 year old cellar, but their approach is progressive and innovative: a plant improvement unit ensures that Bosman remains at the forefront of the development of new, clean plant material and varieties; while their vine nursery ensures a continuous supply of healthy rootstock and vines.

Their business model is both holistic and inclusive, fostering self-worth and investing in the potential of everyone.

Faith . Hope & Love

is the Bosman family motto, and it is a philosophy which the extended farm family live by every single day.

UPPER HEMEL-EN-AARDE CHARDONNAY 2018

In 2000 the family acquired a vineyard in the Upper Hemel-en-Aarde Valley which would supplement their offering with cool climate grapes.

Here the vineyards are planted between fields of indigenous 'fynbos' and in close proximity to the sea.

Ideal soil types combine with cooling breezes to create terroir rivalling the world's best; and resulting in wines with minerality, elegance, vivacity and finesse.



ORIGIN	Upper Hemel-en-Aarde Valley, South Africa.
VINEYARDS	From our vineyards overlooking Walker Bay, at the foothills of the Babylonstoren mountains.
VINTAGE REPORT	Due to the low winter rainfall the yield was lower. Overall bunches and berries were smaller, but that in turn resulted in concentrated flavours and excellent quality.
WINEMAKING	The cooled grapes are pressed using reductive measures. 20% of the settled juice is then fermented and matured in new Burgundian oak for 6 months.
VARIETAL	Chardonnay 100%
ANALYSIS	Alc: 13% Vol R/Sugar: 1.7 g/l TA: 5.5 g/l pH: 3.8
COLOUR	Pale gold.
NOSE	The lively combination of oak and bright fruit exhibits aromas of butterscotch, pear and brioche.
PALATE	Beautiful mouth feel with a long creamy finish.
FOOD	An ideal aperitif but also a great partner to dishes such as a cold meat terrine, grilled fish or a creamy risotto.
AGEING POTENTIAL	To be enjoyed 1 to 5 years after the year of vintage.