



The Bosman family have a history of growing wine in the Bovelei 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 SAUVIGNON BLANC 2020

*In 2001 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.



<b>ORIGIN</b>	Upper Hemel-en-Aarde Valley, South Africa.
<b>VINEYARDS</b>	From our vineyards overlooking Walker Bay, at the foothills of the Babylonstoren mountains. Three different vineyards, one called Murasie (ruin) and a second batch from a new vineyard Appelboord, as well a selection of Sauvignon Blanc vines from the Vine Garden Vineyard. We always vinify a batch of Semillon from one of our highest altitude vineyards -and sometimes -as in 2020 -the wine is used to lift the blend.
<b>VINTAGE REPORT</b>	Like 2017, it was cool and dry resulting in a small healthy crop with fine flavour concentration on both reds and whites. The whites are exceptional with great longevity.
<b>WINEMAKING</b>	The cooled grapes are pressed using reductive measures. The settled juice is then inoculated and fermented at cool temperatures to ensure complex compound flavours that develop over an extended fermentation period.
<b>VARIETAL</b>	Sauvignon Blanc 97%, 3 % Semillon.
<b>ANALYSIS</b>	Alc: 13.11% Vol R/Sugar: 2.5 g/l TA: 5.4 g/l pH: 3.32
<b>COLOUR</b>	A vibrant green heart with a lime green rim.
<b>NOSE</b>	A mélange of kiwi, gooseberries, fresh passionfruit, flint (as in mineral tones) and white fig.
<b>PALATE</b>	A beautiful mouth feel with a long fruit packed finish.
<b>FOOD</b>	An ideal aperitif but it also pairs well with a green vegetable medley, seafood, goat's cheese or crisp salads.
<b>AGEING POTENTIAL</b>	To be enjoyed 1 to 5 years after the year of vintage.