



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 CHARDONNAY 2021

In 2001 the family acquired a vineyard in the Upper Hemel-en-Aarde Valley which would supplement their offering into this rarefied, sought after cool climate region.

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

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



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| <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.  |
| <b>VINTAGE REPORT</b>   | A cooler and wet winter gave the vines ample time to rest and build up reserves. Moderate temperatures also allowed the grapes to have a longer ripening period on the vine whilst producing wines that are fresh, lively and flavourful.                                      |
| <b>WINEMAKING</b>       | The cooled grapes are hand sorted, destemmed and pressed to settle and clear overnight. 15% of the settled juice is then fermented and matured in new French ceramic toasted oak for 8 months. The 2021 retained its natural fresh acidity and had no malolactic fermentation. |
| <b>VARIETAL</b>         | Chardonnay 100%  |
| <b>ANALYSIS</b>         | Alc: 13.12% VOL<br>R/Sugar: 2.3 g/l<br>TA: 5.3g/l<br>pH: 3.42  |
| <b>COLOUR</b>           | Pale gold.   |
| <b>NOSE</b>             | The lively combination of subtle oak and bright fruit exhibits aromas of white flowers, citrus, pear and brioche.  |
| <b>PALATE</b>           | Beautiful mouth feel with a long creamy finish.  |
| <b>FOOD</b>             | An ideal aperitif but also a great partner to dishes such as a cold meat terrine, grilled fish or a creamy risotto.  |
| <b>AGEING POTENTIAL</b> | To be enjoyed 1 to 5 years after the year of vintage.  |