



BOSMAN
Family Vineyards

WINE CLUB SELECTION

Selected unique & limited wines made exclusively and only available to the Bosman Wine Club members.

SÈMILLON 2015

Sèmillon is a great variety most notably grown in France and Australia. The appeal of the wine lies in a flavour profile which is closer to the fashionable Sauvignon Blanc and a textural profile close to that of Chardonnay.

In Bordeaux it is one of the three permitted varieties together with Sauvignon Blanc and Muscadelle. Sèmillon is also very well known as the variety used in the world renowned sweet and botrytised wines of Sauternes. The Sèmillons in the Australian Hunter Valley has become a point of distinction for this wine producing country.

Sèmillon, or “wyndruif” as it was known in South Africa accounted for 90% of all vineyards locally in the 1820’s. The devastation of the phylloxera epidemic was probably the beginning of the end: Semillon has never recovered as a wider selection of more “fashionable” cultivars became available.

The bright green leaves of the vine earned Semillon another nickname: groendruif or “green grape”. Bunches tend to be medium to large and although typically a rich yellow when ripe, in cooler climates like that of the Upper-Hemel-en-Aarde Valley, the thin skinned berries can easily suffer from sunburn which gives them an amber to pinkish hue.

The style of wine we are able to produce from our De Bos farm for our Wine Club selection lends itself to citrus, lime zest, grapefruit and green fig aromas.

A wine to pair with sushi, medium Thai curries and aromatic dishes.



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ORIGIN	Walker Bay, South Africa	WINEMAKERS COMMENTS	
VINEYARDS	De Bos, Upper-Hemel-en-Aarde-Valley.	COLOUR	Lime green glow with a fine green rim.
WINEMAKING	Destemmed and crushed to an enclosed press. Setting at low temperatures over 48 hours.	NOSE	Lime, green passionfruit, flint and fennel with a refreshing mineral finish.
	Cool fermentation lasted for 2 weeks. Wine was kept on its lees for 4 months, before racking.	PALATE	Luscious and concentrated although it has a crisp and refreshing finish.
	Care was taken to minimize filtration and handling in preparation for bottling.	FOOD	A beautiful accompaniment to fresh summer salads, chicken and grilled fish dishes. As a fragrant wine, a good choice as an aperitif.
BOTTLEING DATE	11 November 2015		
VARIETAL	Semillon 100%		
ANALYSIS	Alc 13.11% R/Sugar 2.9 g/l TA 8.0 g/l pH 3.13	AGEING	To be enjoyed in the 1 to 5 years after vintage, especially in terms of the natural low pH and fresh acidity.