



BOSMAN
Family Vineyards

UPPER HEMEL EN AARDE SAUVIGNON BLANC 2017

“The freedom of holding the wind in your hands with your feet in the waves was my inspiration to start growing vines close to the ocean on the De Bos Farm in the Upper Hemel en Aarde Valley” Petrus Bosman, keen kite surfer

The area known as Hemel en Aarde falls under the appellation of Walker Bay and is divided into three wards: Hemel-en-Aarde Valley, Upper Hemel-en-Aarde Valley and Hemel-en-Aarde Ridge.

Our Bosman Hermanus estate takes pride of place in the Upper Hemel-en-Aarde Valley where our vineyards are planted between indigenous fynbos fields in close proximity to the ocean.

Here ideal soil types combined with the cooling breezes from the Atlantic Ocean creates wine growing conditions rivalling the world's best.

Allow yourself to think minerality, elegance, vivacity and finesse. Think clean natural acidity and subtle hints of fynbos. These are the traits of a wine made from vineyards so close to the ocean.



www.bosmanwines.com

ORIGIN	Upper Hemel-en-Aarde Valley, South Africa	WINEMAKERS COMMENTS	
VINEYARDS	From our vineyards overlooking Walker Bay, at the foothills of the Babylonstoren mountains. Two different vineyards, one called Murasie and a second batch from a selection of Sauvignon Blanc from the Vine Garden Vineyard.	COLOUR	Vibrant green heart with lime green rim.
WINEMAKING	The cooled grapes are pressed using reductive measures. The settled juice is then inoculated and fermented at cool temperatures to ensure complex compounded flavours that develop over an extended fermentation period.	NOSE	Mélange of kiwi, gooseberries, fresh passion fruit, flint (as in mineral tones) and vegetal notes (“fynbos” characters).
VARIETAL	Sauvignon Blanc 100%	PALATE	Beautiful mouth feel with a long fruit packed, persistent finish.
ANALYSIS	Alc 13.11% R/Sugar 1.2 g/l TA 6.3 g/l pH 3.24	FOOD	One of the wines on the list one could happily have on its own as aperitif but pairs well with salads and meals with chicken or fish. A wine which will enliven any meal.
		AGEING	To be enjoyed in the 1 to 5 years after vintage.