



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 2019

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 rivaling 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. Two different vineyards, one called Mursie (ruin) and a second batch from a selection of Sauvignon Blanc vines from the Vine Garden Vineyard.
VINTAGE REPORT	Autumn was average, winter was warmer, spring was drier but summer was ideal for harvesting.
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.
VARIETAL	Sauvignon Blanc 100%
ANALYSIS	Alc: 13.63% Vol R/Sugar: 1.89 g/l TA: 6.2 g/l pH: 3.23
COLOUR	A vibrant green heart with a lime green rim.
NOSE	Mélange of kiwi, gooseberries, fresh passion fruit, flint (as in mineral tones) and vegetal notes ("fynbos" characters).
PALATE	Beautiful mouth feel with a long fruit packed finish.
FOOD	An ideal aperitif but it also pairs well with a green vegetable medley, seafood, goat's cheese or crisp salads.
AGEING POTENTIAL	To be enjoyed 1 to 5 years after the year of vintage.