



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.

WEISSER RIESLING 2018

WINE CLUB SELECTION

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 rivalling the world's best; and resulting in wines with minerality, elegance, vivacity and finesse.



ORIGIN	Upper Hemel-en-Aarde Valley, South Africa.
VINTAGE REPORT	Continued low annual rainfall, combined with strong winds during flowering, the yield was low. It started earlier but then we had a lull, and then suddenly it picked up and we were harvesting at a furious pace. So the harvest was over before we even knew it started, bunches and berries were smaller, but healthy with good acid levels and no disease.
VINEYARDS	From the De Bos Vineyards against the Babylonstoren Mountains, overlooking Walker Bay.
VARIETAL	100% Weisser Riesling.
ANALYSIS	Alc 13% Vol R/Sugar 4.1g/ℓ TA 6.1g/ℓ pH 3.09
COLOUR	A fine green colour with a warm yellow glow.
NOSE	Lemons, green apples, spice and pressed flowers with a hint of minerals.
PALATE	Luscious and concentrated although medium-bodied. The aromas on the nose follow through to the palate, accentuated by the residual sugar.
FOOD	This a truly food friendly wine, its vibrant acidity is a good foil for rich, spicy dishes.
AGEING POTENTIAL	To be enjoyed 1-2 years from the year of vintage.