



**BOSMAN**  
*Family Vineyards*

## UPPER HEMEL EN AARDE SAUVIGNON BLANC 2016

*“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 De Bos 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.

As a young wine producing area, some interesting wines are being made. We look forward to seeing the results of this exciting venture and how the wines will evolve as the vines mature.



[www.bosmanwines.com](http://www.bosmanwines.com)

<b>ORIGIN</b>	Upper Hemel en Aarde Valley, South Africa	<b>COLOUR</b>	Vibrant green heart with lime green rim.
<b>VINEYARDS</b>	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. High density Semillon planting adds a drop of complexity.	<b>NOSE</b>	Mélange of kiwi, gooseberries, fresh passion fruit, flint (as in mineral tones) and vegetal notes (“fynbos” characters).
<b>WINEMAKING</b>	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.	<b>PALATE</b>	Beautiful mouth feel with a long fruit packed, persistent finish
<b>VARIETAL</b>	Sauvignon blanc 90.4% / 9.6% Semillon	<b>FOOD</b>	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.
<b>ANALYSIS</b>	Alc 12.73% R/Sugar 1.5 g/l TA 6.2 g/l pH 3.26	<b>AGEING</b>	To be enjoyed in the 1 to 5 years after vintage.