



# SAURWEIN

## Boom Nebbiolo 2025

HEMEL-EN-AARDE | HERMANUS | WALKER BAY

Boom! Here it is, a cool-climate expression of Nebbiolo from the unique terroir of the Hemel-en-Aarde Ridge along the South Coast of South Africa. Boom stands for “Waboom” (Wagon Tree), which is an indigenous tree, *protea nitida*, that is able to withstand fires and can be regarded as an “elder”. At Saurwein’s home in Stanford, a century old Waboom grows in a Fynbos covered valley. On all levels we take great inspiration from nature. The vineyards for this Nebbiolo are farmed by Shane Mullis in the Hemel-en-Aarde Ridge. This is a dryland, north-facing site, planted in 2005 with clone 2 and 3 (dominant) on Bokkeveld Shale with a good fraction of granite and quartz in the top soils.

*4 barrels produced by winemaker Jessica Saurwein.*

### VINTAGE 2025

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2025 was a great vintage with ideal conditions for the late ripening required by this cultivar. Some weekly rain was experienced, making for a good soil wetting on this dry land site. Cold nights were a significant factor of the vintage which is key for optimally functioning vines. Perfume, fruit and great structure marks a charming debut vintage for this gorgeous cultivar. The vintage gives tension along with fine tannins, fresh acidity and bright fruit.

### WINEMAKING

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I made the Nebbiolo very much the same way as the Pinot Noirs. The grapes are hand-picked, hand-sorted, cold-soaked, leading to spontaneous fermentation. The tannins are optimal after a relatively long post-fermentation maceration and then aging in 228-liter French oak barrels (new and older) for 10 months. My approach is minimal intervention, allowing the vineyard site to express itself.

### DESCRIPTORS

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*The nose:* Mixed red and dark berry fruit, hints of tobacco and savoury earthy aromas.

*The palate:* Deep and very stylish with cool fruits and hint of rhubarb. Light to medium in body, there is lovely balance of fine tannins and savoury notes. The Nebbiolo texture I so enjoy, should give the Boom a decade to unwind and mature.

*Drink:* 2026 – 2035

*Alcohol:* 13.5%

