

Bosman Optenhorst Chenin Blanc 2010

Colour: Pale straw with vibrant golden rim.

Nose: A melange of apricots, nectarines grapefruit rind, honey and almond brittle.

Palate: Beautiful restraint mouth feel. Finishes with lively, mineral accent.

Served with gourmet salads, seared scallops, grilled chicken or tuna. An ultimate favourite with poached vanilla apple on a ginger biscuit base served with cinnamon ice cream.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Bosman Family Vineyards

winemaker : Corlea Fourie

wine of origin : Wellington

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.17 ta : 6.7 g/l

type : White **style** : Dry

pack : Bottle **size** : 0 **closure** : Cork

ageing : To be enjoyed in the 2 to 5 years after vintage.

in the vineyard : The grapes originated from a single vineyard site called Optenhorst which literally means perched on top of a hill. Bush vines planted in 1952.

about the harvest: The grapes were picked at 23.5°B and chilled overnight in our cold storage facility.

in the cellar : Barrel fermented and matured in Louis Latour French 228 litre oak casks. Partly natural fermented. Maturation for 9 months with regular stirring to facilitate integration.



Bosman Family Vineyards

Wellington

021 873 3170

www.bosmanwines.com