

De Bos Sur Lie Chenin Blanc 2012

COLOUR: Vibrant green rim.

NOSE: Fresh citrus aromas combined with pineapple and white peach notes that follow through to the palate.

PALATE: Medium to full style with a long, clean, crisp aftertaste.

A fantastic aperitif but also a multi-faceted food wine which complements a range of dishes from salads to pastas to grilled dishes with seafood or poultry.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Bosman Family Vineyards

winemaker : Corlea Fourie

wine of origin :

analysis : **alc** : 13.19 % vol **rs** : 2.1 g/l **pH** : 3.4 **ta** : 5.9 g/l

type : White

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

ageing : To be enjoyed in the 1 to 3 years after vintage.

in the vineyard : The components for this blend are from different sites in the Boveri Valley that range from young fruit driven sites to older vineyards that expresses elegance.

in the cellar : The style we are after is more substantial. The wine is kept on its lees and stirred to produce a wine with an intense, luscious palate and complex integrated nose.



Bosman Family Vineyards

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