

Bosman Family Vineyards Soet Steen 2019

Colour: A deep, gold hearted lightening towards the edges.

Nose: Stewed apricot and peach aromas are balanced by roasted almonds, marzipan and honey blossom.

Palate: A lovely natural sweet wine with enough acidity and fine tannin to ensure that the wine is not sticky but ends off on a refined note.

A wonderful replacement for dessert but also pairs well with crackers and parmesan.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Bosman Family Vineyards

winemaker : Corlea Fourie

wine of origin : Wellington

analysis : alc : 6.82 % vol rs : 280.5 g/l pH : 3.81 ta : 8.6 g/l

type : White **style** : Sweet **body** : Full **taste** : Fruity **wooded**

pack : Bottle **size** : 500ml **closure** : Cork

ageing : To be enjoyed after release and for 5-7 years thereafter.

Historically Wellington was the dried fruit capital of South Africa when in the 19th century farmers dried their apricots in the warm summer sunshine.

So to commemorate this industry, which kept many a farmer afloat during the scourge of phylloxera, we picked the grapes and dried them for a few days on the old racks traditionally used for drying apricots.

The bunches lose 50-60% of their weight after a few days in the late summer sun. These raisin-like fruit are then brought back to the cellar and pressed in our basket press to release a concentrated syrup which is transferred to tank for natural fermentation.

in the vineyard : A dry land vineyard called 'Draai-Draai' which was planted in 2003.

in the cellar : The partial raisins are pressed to release a beautiful concentrated Chenin juice which is naturally high in fruit sugar and acidity. Natural Fermentation lasts up to 4 weeks. After fermentation ends the wine is chilled to help with setting. It is then transferred off its lees to 500L French oak barrels for the last process of barrel maturation. After 9 months it is bottled.



Bosman Family Vineyards

Wellington

021 873 3170

www.bosmanwines.com