

## Bosman Fides Grenache Blanc 2019

Instead of simply tasting fruit or flowers this wine tastes of bruised apple, pot pourri and candied peel

It has a savoury finish which marries well with complex food flavours such as dim sum, sticky pork or even slow roasted lamb and can be served slightly less chilled than a conventional white to allow the oak flavours a chance to express themselves.

**variety :** Grenache blanc | 100% Grenache Blanc

**winery :** Bosman Family Vineyards

**winemaker :** Corlea Fourie

**wine of origin :** Wellington

**analysis :** alc : 13.11 % vol    rs : 2.3 g/l    pH : 3.27    ta : 5.9 g/l

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

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

Although a rarity today, orange wines have been made for 6 000 years, originating in Georgia and Northern Italy. Yet the process is still the same: white grapes are fermented on their skins giving the wine a golden/orange colour and a complex texture, tannin and flavour. Corlea describes these wines as showing "the next level in fruit maturation".

The Bosman orange wine, Fides, is made from a single vineyard of Grenache Blanc which is naturally fermented. The name Fides is taken from the Bosman family motto: ;Fides, Spes et Amor' meaning Faith, Hope and Love.

**in the vineyard :** Bush vines planted in 2011 on decomposed granite soils on a vineyard named Kleinplasiae.

**in the cellar :** Natural fermentation lasted 3 weeks on the grape skins with daily punch downs and pump-overs. The wine was then gently pressed, aged in 25% new Russian oak for 8 months prior to bottling.



### Bosman Family Vineyards

Wellington

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