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Bosman Optenhorst Chenin Blanc 2022

The palate is beautifully balanced, with a luscious mouthfeel that showcases flavours of honeyed peaches and poached apricots. The subtle oak influence contributes a velvety creaminess. The wine's vibrant acidity - retained in concrete tank - keeps the palate fresh and lively.

A great match for seared scallops, Chicken Alfredo with wild mushrooms and even vanilla bean crème brûlée as a dessert.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Bosman Family Vineyards
winemaker : Corlea Fourie
wine of origin : Wellington
analysis : **alc :** 13.27 % vol **rs :** 2.0 g/l **pH :** 3.82 **ta :** 6.0 g/l
type : White **style :** 0 **body :** Medium **taste :** Mineral **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2024 Platter's Wine Guide - 5 Stars

ageing : To be enjoyed in the 2 to 15 years after vintage.

"The Bosmans were planning to uproot the old Chenin vineyard on their farm optenhorst. I said: Just let me give it a try, and so we picked the grapes and pressed them. Three months later we tasted the wine from the barrel...we were speechless." - Corlea Fourie, Cellar Master

The Optenhorst Chenin Blanc was planted in 1952, making it the third oldest Chenin vineyard in the country and officially an Old Vine wine. We endeavour to let the wine express its unique heritage which involves natural fermentation, maturation in older barrels for a short period to minimise the effects of the wood and allow the gentle, multi-layered fruit to come through.

We believe that Wellington, and particularly the Bovlei, will become a bastion of good Chenins; and that the Optenhorst Chenin Blanc will lead the way.

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: South Africa's 2022 grape harvest will be remembered as a cool season with moderate weather conditions which led to slower-than-usual ripening in most of South Africa's wine-producing regions. In some cases, delaying harvest with up to a week. White cultivars did extremely well and tends to have more fruit driven profiles because of the cooler harvest.

in the cellar : Whole-bunch pressed, settled overnight and the clear juice drawn off in the morning. Spontaneous fermentation occurred in both a concrete tank and older French oak barrels. The wine matured in these vessels for 8 months to build mouthfeel whilst retaining freshness.

Bosman Family Vineyards

Wellington

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