

Bosman Fides Grenache Blanc 2020

Colour: An iridescent amber gold.

Nose: Complex dried, waxy orange peel, almond skins and hard-crack caramel, with secondary fruit characters, brushed with herbaceous fynbos.

Palate: Instead of simply tasting fruit or flowers this wine tastes of baked apple and pot pourri. The higher level of tannin and phenolics will be noticeable as a slightly grippy sensation on the tongue.

It has a savoury finish which marries well with complex food flavours such as dim sum, sticky pork or Jerusalem artichokes in a creamy bearnaise sauce. Serve slightly less chilled than a conventional white to allow the oak flavours a chance to express themselves. Fides also works well with charcuterie, aged cheeses, and dishes with earthy or nutty flavors

variety : Grenache blanc | 100% Grenache Blanc

winery : Bosman Family Vineyards

winemaker : Corlea Fourie

wine of origin : Wellington

analysis : alc : 13.47 % vol rs : 2.1 g/l pH : 3.44 ta : 5.6 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

ageing : To be enjoyed in the 3-10 years after vintage.

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. Fides reminds us of the trust necessary between people and nature to craft something truly remarkable

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. The 2020 vintage did not go through any spontaneous malolactic fermentation, allowing the wine to maintain its natural vibrant acidity and freshness.



Bosman Family Vineyards

Wellington

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