

Bosman Soet Steen 2025

Colour: Deep golden amber, bright and clear.

Nose: Intense aromas of dried apricot, quince paste and ripe peach layered with honey, toasted almonds, marzipan and candied citrus peel.

Palate: Rich and concentrated, with natural sweetness balanced by bright acidity. Flavours of dried apricot, honey, citrus marmalade and almonds, leads to a long clean finish with subtle phenolic texture that adds structure and freshness.

Best served lightly chilled with mature hard cheeses, blue cheese, pâté or fruit-based desserts.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Bosman Family Vineyards

winemaker : Corlea Fourie

wine of origin : Wellington

analysis : alc : 9 % vol rs : 290 g/l pH : 3.8 ta : 8.7 g/l

type : Dessert **style :** Sticky **body :** Light **taste :** Fruity

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

ageing : Drinking well now but can be enjoyed for another 7 years if cellared correctly.

Historically, Wellington is considered the dried fruit capital of South Africa. In the 19th century, farmers here developed the fruit drying process to preserve their produce in the valley's warm summer sunshine as Wellington is located relatively far from the Cape Town market.

Paying homage to this industry, which kept many a farm going during times of drought and pestilence, we dried some of our Chenin Blanc grapes on the original racks used for drying apricots.

After a few days in the sun, these grapes lose 50-60% of their moisture, becoming shriveled, almost like raisins. They are then brought into the cellar and pressed to release the now concentrated syrup which ferments naturally.

Fermentation stops of own accord somewhere between 6-12% alcohol due to high sugar levels, resulting in a softly sweet wine ideal for serving on special occasions. We named it 'Steen', the traditional Afrikaans term for Chenin Blanc.

in the vineyard : The grapes were harvested from a Chenin Blanc vineyard planted in 2009 called Dennebos (Pine Forest) on the farm Naby. This vineyard has always been a firm favourite in the Bowlei, noted for its concentrated fruit quality and finesse.

in the cellar : Inspired by the traditional fruit-drying practices once common in the valley, the Chenin Blanc grapes are harvested and laid out on drying racks, where they slowly dry. Over the course of a week, the berries concentrate into delicate raisins, intensifying their natural sugars. The partially dried grapes are then gently pressed to yield a richly concentrated juice. Fermentation proceeds slowly over approximately two months, preserving the wine's vibrant fruit character while allowing complexity to develop naturally.



Bosman Family Vineyards

Wellington

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