



BOSMAN

Family Vineyards

SOET STEEN 2016

Wellington, historically, has been the dried fruit capital of South Africa as the South African Dried Fruit industry was founded here in 1890. On many of farms -in front of the homesteads- one will still find the reminiscence of this era. As such it's fitting that the Chenin blanc for this sweet wine is partially dried ahead of fermentation.

The bunches loses 50-60% of its weight after placing it on old apricot drying racks in late summer sun for a few days (depending on the season) post-picking. It's then brought to the cellar and pressed in our basket press to release a concentrated Chenin syrup which is transferred to tank for its natural fermentation.

The ferment stops at around 12.5% alcohol due to the high sugar levels in the wine and the conditions at the end of fermentation which becomes less ideal for the yeast.

A grape variety which is so close to our heart, a style we simply had to explore for our wine club.

A special wine made for special occasions.



www.bosmanwines.com

ORIGIN	Wellington, South Africa	COLOUR	Deep yellow heart with a golden rim.
VINEYARDS	A dry land vineyard called Draai-Draai which was planted in 2003.	NOSE	Concentrated essence of Chenin - stewed apricot and peach, roasted almonds, marzipan and honey blossom.
WINEMAKING	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 settling. The wine is then transferred of its lees to old 500L French oak barrels for the last process of barrel maturation. Bottling after 9 months.	PALATE	A lovely natural sweet wine with enough acidity and fine tannin to ensure that the wine is not sticky but ends of on a refined note.
VARIETAL	100% Chenin Blanc	FOOD	A wonderful replacement for dessert but also pairs well with Parmesan on a cheese platter.
ANALYSIS	Alc 12.5% R/Sugar 92.6 g/l TA 6.8 g/l pH 3.7	AGEING	To be enjoyed after release and for 5-7 years thereafter.