

The Bosman family have a history of growing wine in the Bovelei of Wellington, dating back to 1810. Through eight generations they have worked hard to create a better life for all who live and work on the farm, rising to challenges and finding solutions, often in the unexpected.

Wine is made in their historic 260 year old cellar, but their approach is progressive and innovative: a plant improvement unit ensures that Bosman remains at the forefront of the development of new, clean plant material and varieties; while their vine nursery ensures a continuous supply of healthy rootstock and vines.

Their business model is both holistic and inclusive, fostering self-worth and investing in the potential of everyone.

*Faith . Hope & Love*

is the Bosman family motto, and it is a philosophy which the extended farm family live by every single day.

## FIDES GRENACHE BLANC 2017

“Winemaking can become a seamless process where the aim is to eliminate any room for error,” says Cellar master Corlea Fourie. “But then we stagnate, producing the same old, same old. So we are constantly trying something new here, using new practices and looking at ancient traditions and seeing how we can make something from that combination that is really good.

And that’s where Fides comes in.

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



<b>ORIGIN</b>	Wellington, South Africa.
<b>VINEYARDS</b>	Bush vines planted in 2011 on decomposed granite soils on vineyards names Kleinplasië .
<b>VINEYARD: 2017</b>	The very early harvest took us by surprise but the quality was beautiful. Due to the lower rainfall the previous winter the yields were lower but produced smaller berries with concentrated flavours.
<b>WINEMAKING</b>	Natural fermentation lasted 20 days with daily punch downs or pump-overs. The wine was then gently pressed, aged in older Russian oak for 6 months and in the bottle for another 18 months before being released.
<b>VARIETAL</b>	Grenache Blanc
<b>ANALYSIS</b>	Alc 13.79% Vol R/Sugar 3.2 g/l TA 6.1/l pH: 3.31
<b>COLOUR</b>	A light amber gold.
<b>NOSE</b>	Complex dried, waxy orange peel, marzipan with secondary fruit characters.
<b>PALATE</b>	Instead of simply tasting fruit or flowers this wine tastes of bruised apple, pot pourri and candied peel.
<b>FOOD</b>	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.
<b>AGEING</b>	To be enjoyed in the 3-7 years after vintage.