



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.

GENERATION 8 CHENIN BLANC 2018

"Chenin blanc is my very dear favourite! Some people consider me to be a Chenin junkie!" - Bosman Cellar master, Corlea Fourie.

"I know I am a Chenin junkie, but the analysis of these grapes was really a treat this year. After last year's drought, it was amazing to see how resilient vines really are. The low rainfall was not really a problem for us as we get good data from the weather stations and so can make critical decisions in time. In fact this year, which was the driest in 50 years, has given us our biggest yield".



ORIGIN	Wellington, South Africa.
VINTAGE REPORT	A 3 year drought dictated critical decision making, but the experience gained over 10 prior vintages of working together in the vineyards and the cellar proved vital. This vintage was another great one due to careful planning, team work and a wholesome respect for Nature.
VINEYARDS	The components of this wine are from different sites in the Bovelei. From young fruit-driven vineyards to older, more elegant ones.
WINEMAKING	Kept on the lees with frequent stirring produced a wine with an intense, luscious palate and a complex, integrated nose.
VARIETAL	100% Chenin Blanc.
ANALYSIS	Alc 12.0% Vol R/Sugar 4.3g/l TA 5.6g/l pH 3.37
COLOUR	Green and gold.
NOSE	Delicate nuances of pear and peach are balanced on the palate with a dry lingering finish.
PALATE	Medium to full-bodied style with a long, clean, crisp aftertaste.
FOOD	This is a multi-faceted food wine which will complement an array of dishes from seafood pasta to salad niçoise; grilled fish to lemon basted chicken.
AGEING POTENTIAL	To be enjoyed 1-5 years from the year of vintage.