



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.

SOET STEEN 2016

Historically Wellington was the dried fruit capital of South Africa when in the 19th century farmers dried their apricots in the warm summer sunshine.

So to commemorate this industry, which kept many a farmer afloat during the scourge of phylloxera, we picked the grapes and dried them for a few days on the old racks traditionally used for drying apricots.

The bunches lose 50-60% of their weight after a few days in late summer sun. These raisin-like fruit are 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.

A special wine made for special occasions named Steen, in remembrance of the traditional Afrikaans name for Chenin Blanc.



ORIGIN	Wellington, South Africa
VINEYARDS	A dry land vineyard called 'Draai-Draai' which was planted in 2003.
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. It is then transferred off its lees to old 500L French oak barrels for the last process of barrel maturation. After 9 months it is bottled.
VARIETAL	Chenin Blanc 100%
ANALYSIS	Alc: 12.5% Vol R/Sugar 92.6 g/l TA 6.8 g/l pH 3.7
COLOUR	A deep gold heart lightening towards the edges.
NOSE	Stewed apricot and peach aromas are balanced by roasted almonds, marzipan and honey blossom.
PALATE	A lovely natural sweet wine with enough acidity and fine tannin to ensure that the wine is not sticky but ends off on a refined note.
FOOD	A wonderful replacement for dessert but also pairs well with crackers and parmesan.
AGEING POTENTIAL	To be enjoyed after release and for 5-7 years thereafter.