



BOSMAN
Family Vineyards

FIDES 2015

Skin macerated, natural fermented orange white wine.

“Romans described fides as a command to trust. In grafting vines and winemaking, a relationship like this is always present between soil, climate and the people. As we believe in these relationships, it is a fitting name for the expression of our pursuit in making wines in a natural and original way.” - Corlea Fourie, Winemaker

What would you as a winemaker want to make; want to be involved in? This wine, a natural fermented, skin macerated white wine, was the answer. The grape in question is Grenache Blanc. Planted on our decomposed granite soils as bush vines it seemed to be an obvious choice.

What resulted was a wine with a beautiful natural texture – a fine tannin backbone – which added a very distinct dimension to the wine.

Fides does not lie within the Bosman Family Vineyards range, but is seen as a Project of Passion – something that keeps us on our toes in venturing into uncharted territories for our company in terms of wines, wine styles, conceptualising and execution in design.

Our hope is that you will follow us with this project and discover some fantastic new attributes to wines you didn't know of before.



www.bosmanwines.com

VINEYARDS Bush vines planted on decomposed granite soils from a vineyard called Kleinplasia, Groenfontein, Wellington

WINEMAKING The hand-harvested grapes were kept in cold storage overnight and destemmed. A natural ferment was underway within 2 days – it lasted for 4 weeks. At this point the tank was pressed in our basket press and 20% of the wine taken to new Russian oak.

VARIETAL Grenache Blanc

ANALYSIS

| | |
|---------|---------|
| Alc | 14.24% |
| R/Sugar | 1.8 g/l |
| TA | 6.1 g/l |
| pH | 3.33 |

COLOUR Light golden amber.

NOSE Complex dried orange peel, marzipan, secondary fruit characters and a waxiness.

PALATE A slight spiciness follows through to the palate. It finishes off with brisk minerality.

FOOD A wine which will do justice to any rich fish dish and which will offset salty dishes such as parmesan crisps or tempura vegetables. It has enough complexity, weight and tannin to also carry heavier dishes.

AGEING To be enjoyed after release and for some 3-7 years thereafter. A wine recommended for bottle ageing and also decanting.