



**BOSMAN**  
Family Vineyards

## SPECIAL VINEYARD SELECTION

### OPTENHORST CHENIN BLANC 2014

*"He asked me if I knew about the old vineyard which was in the line-up for uprooting. I replied no. I think he also then realised that we needed to rethink this. Later that morning we stood in the Optenhorst Vineyard. Three months later we tasted the wine from the barrel...we were speechless." - Corlea Fourie, Winemaker*

The Optenhorst Chenin Blanc features in our Special Vineyard Selection. Those wines which speak of a place where it is rooted. In this Chenin Blanc's case it has been rooted in a specific site since 1952. In 2010 the Chenin Blanc Association funded research into the old vineyards of the Cape. It turned out the Optenhorst vineyard is the fourth oldest in the country.

Since 2010 we have also embarked on an endeavour to show more of where this wine is from. This involves natural fermentation and also moving to an older barrel and concrete tank aging regime, also for a shorter period of time, to down tone the effect of the oaking on the wine.

We believe that Wellington and indeed the Bovlei Valley will one day be renowned for the quality of its Chenin and the longevity thereof. We also believe that Optenhorst will lead the way.

Accolades:

2013: Platter 4.5 stars

2012: Platter 4.5 stars

2011: Best Museum Class Chenin Blanc – Old Mutual Trophy Wine Show

2011: Tim Atkin 90 points in SA report

2010: 5 star & best South African Chenin Blanc tasted - Perswijn, Netherlands.

2009: South Africa's Top 100 Wine Challenge - Top 100.

2009: Vintage selected for Nederburg auction 2013.

2008: Best Chenin Blanc in Paarl region – SA Terrior Wine awards.



[www.bosmanwines.com](http://www.bosmanwines.com)

<b>ORIGIN</b>	Wellington, South Africa	<b>COLOUR</b>	Pale straw with vibrant golden rim.
<b>VINEYARDS</b>	The grapes originated from a single vineyard site called Optenhorst, which literally means perched on top of a hill. Bush vines planted in 1952.	<b>NOSE</b>	A melange of apricots, nectarines, grapefruit rind, honey and almond brittle.
<b>WINEMAKING</b>	Whole bunch pressed on arrival at cellar. Settled overnight with clear juice drawn off in the morning. Barrel fermented and matured in Louis Latour French 228l oak casks. Fully natural fermented. Maturation for 6 months, partly in concrete, partly in oak with regular stirring to facilitate integration.	<b>PALATE</b>	Beautiful restraint mouth feel. Finishes with lively, mineral accent.
<b>VARIETAL</b>	Chenin Blanc 100%	<b>FOOD</b>	Served with gourmet salads, seared scallops, and grilled chicken or rich fish dishes. With the touch of oak it also accompanies Karoo Lamb particularly well.
<b>ANALYSIS</b>	Alc 12.96% R/Sugar 1.8 g/l TA 6.0 g/l pH 3.48	<b>AGEING</b>	An ultimate favourite with To be enjoyed in the 2 to 15 years after vintage.