



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.

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.

The 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 2021

*"Chenin blanc has aromatic appeal which shows the terroir where it is sourced rather than the obvious markers or notes of other aromatic cultivars. Terroir includes factors such as the soil, topography, climate and the influence of man. I believe it is because of this that winemakers have been searching for special pockets of grapes and/or have started planting these pockets with design in mind -now knowing what quality can be coaxd from it when cultivated with intent"*

- Corlea Fourie, head of wine and viticulture.



<b>ORIGIN</b>	Wellington, South Africa.
<b>VINEYARDS</b>	The components of this wine are from different sites planted on decomposed granite in the Bovelei and from parcels planted on schist, on our farm close to Hermon. From young fruit-driven vineyards to older, more elegant ones, all are sensitively blended together for the best result.
<b>WINEMAKING</b>	Two components of Chenin worth noting are: Firstly, the 1.7% Chenin made by drying the grapes in the sun for a week, before pressing and then fermenting. The component does add a small amount of residual sugar to the wine -but it primarily adds to the generosity of the flavour spectrum. The second notable component of 3.7% skin contact adds texture and structure to the wine. Both components are utilized to add appeal in terms of its adaptability with food and food enjoyment.
<b>VARIETAL</b>	91.7% Chenin Blanc, 2.7% Grenache blanc, 4% Viognier, 1.6% Vermentino
<b>ANALYSIS</b>	Alc 12.83% R/Sugar 5.3g/l TA 6.4g/l pH 3.41
<b>COLOUR</b>	Pale green.
<b>NOSE</b>	Delicate nuances of pear and peach are balanced on the palate with a sumptuous, lingering finish.
<b>PALATE</b>	Medium to full-bodied style with a long, clean, crisp aftertaste.
<b>FOOD</b>	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.
<b>AGEING POTENTIAL</b>	To be enjoyed 1-5 years from the year of vintage.