



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.

OPTENHORST CHENIN BLANC 2021

"The Bosmans were planning to uproot the old Chenin vineyard on their farm Optenhorst. I said: Just let me give it a try, and so we picked the grapes and pressed them. Three months later we tasted the wine from the barrel...we were speechless."

- Corlea Fourie, Cellar Master.

The Optenhorst Chenin Blanc was planted in 1952, making it the third oldest Chenin vineyard in the country and officially an Old Vine wine.

We endeavour to let the wine express its unique heritage which involves natural fermentation, maturation in older barrels for a short period to minimise the effects of the wood and allow the gentle, multi-layered fruit to come through.

We believe that Wellington, and particularly the Bovelei, will become a bastion of good Chenins; and that the Optenhorst Chenin Blanc will lead the way.



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| ORIGIN | Wellington, South Africa. |
| VINEYARDS | The grapes originated from a single vineyard site called Optenhorst, which literally means perched on top of a hill. Bush vines planted in 1952. |
| VINTAGE REPORT | The growing season began with a balmy spring which ensured both a successful budburst and flowering. A moderate summer then settled in bringing fine winds through the vineyards, which helped keep the vines fresh and disease-free. As a result, the grapes had a longer ripening period on the vine whilst producing wines that are fresh and lively with moderate alcohol levels. |
| WINEMAKING | Whole-bunch pressed, settled overnight and the clear juice drawn off in the morning. Spontaneous fermentation occurred in both a concrete tank and French oak barrels. The wine matured in these vessels for 12 months to build mouthfeel whilst retaining freshness. |
| VARIETAL | Chenin Blanc 100% |
| ANALYSIS | Alc 12.99% VOL R/Sugar 1.6 g/l TA 5.6 g/l pH 3.87 |
| COLOUR | Pale straw with vibrant golden rim. |
| NOSE | A melange of apricots, nectarines, grapefruit rind, honey and almond brittle. |
| PALATE | Beautiful restrained mouth feel. Finishes with a lively, mineral accent. |
| FOOD | A great match for pork chops with braised apples; seared scallops, or a chicken casserole. |
| AGEING POTENTIAL | To be enjoyed in the 2 to 10 years after vintage. |