Die ou Bosstok

L'ORMARINS: Ou Bosstok Chenin Blanc

VINTAGE: 2022
AVERAGE TEMP: 18°C
RAINFALL: 877.5mm
HARVESTING BEGAN: 24 February 2022
HARVESTING ENDED: 24 February 2022
ORIGIN OF FRUIT: Franschhoek
SOIL TYPE: Decomposed granite
YIELD: 2.6ton/ha
CULTIVAR: Chenin Blanc (100%)

IN THE VINEYARD: This vineyard has a unique history and an extraordinary story of "2 lives". First planted in 1964 on the slopes of the Paardeberg Mountains between Malmesbury and Paarl in the Swartland, these old bush vines were removed from their original home and replanted on the north facing decomposed granite slopes of L'Ormarins, Franschhoek in 2007 & 2008 where they now produce this single varietal wine. Yielding on average around 2 – 3 tons/ha, the vines produce fruit with great purity and balance.

VINTAGE NOTES: Another cold, wet winter preceded the growing season, resulting in good dormancy and healthy water levels. These conditions continued into the spring, resulting in delayed but fairly even bud break, flowering, and fruit set. During the growing season, mildew-friendly conditions persisted, putting additional strain on careful canopy management. Cool weather and rain in early summer delayed ripening and kept the vineyards in excellent condition as they approached the final stages of ripening, resulting in another late vintage. Healthy canopy conditions allowed for good flavour development and bright, vibrant acidity, resulting in well-balanced, age-worthy wines.

WINEMAKING: Early in the morning, grapes were hand-picked into small lug boxes and transported to a cellar adjacent to the vineyard, where they were cooled overnight. The juice from the fruit was allowed to settle overnight after being whole-bunch pressed the next day. Spontaneous alcoholic fermentation took place in stainless steel tanks and old French oak barrels, with approximately 80% of the volume undergoing malolactic fermentation during the 10 months of lees ageing before being blended and bottled.

TASTING NOTES: Aromas of pear, nectarine, and persimmon mingle with oatmeal and a touch of lemon zest. The entry to the palate is fresh, with ripe pear, nectarine, and golden cling peach instantly apparent. A balanced lemony acidity counteracts the richness of the fruit flavours, adding poise and succulence. Mouth-filling and composed yet simultaneously clean, fresh, and poised. Very deft construction with the elements of fruit, acidity, texture, and length in beautiful harmony. Delightful long, dry, and clean tail.

Alc: 12.50% pH: 3.35 TA: 5.5g/l RS: 2.8g/l



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