# Die ou Bosstok

DIE OU BOSSTOK CHENIN BLANC 2026

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| AVERAGE TEMP: | 18.6°C |
| RAINFALL: | mm |
| HARVESTING BEGAN: | 30 January 2026 |
| HARVESTING ENDED: | 4 February 2026 |
| ORIGIN OF FRUIT: | Franschhoek |
| SOIL TYPE: | Decomposed granite |
| YIELD: | 4.3 tons/ha |
| CULTIVAR: | Chenin Blanc |

IN THE VINEYARD: This vineyard has a unique history and an extraordinary story of two 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: Good winter rainfall replenished the soils, followed by a warm, dry spring and summer. Healthy canopies and even fruit set resulted in higher-than-expected yields, while the warm, dry ripening conditions produced smaller berries with excellent concentration and flavour, balanced by slightly lower acidity than usual. This was our earliest vintage on record, progressing at a rapid pace throughout. Overall, it was a high-yielding, good-quality vintage, producing wines with remarkable flavour intensity, balance and character.

WINEMAKING: The grapes were hand-picked in the early morning and carefully transported in small boxes to the cellar next to the vineyard. Here, the fruit was gently de-stemmed and pressed, with the juice left to settle overnight.
The settled juice was then transferred to two clay amphorae (69%) and an older 500L French oak barrel, where it underwent natural fermentation. The wine was aged on its lees for six months without malolactic fermentation, before being blended and bottled.

TASTING NOTES: Delicate aromas of stone fruit – peach and nectarine are complemented by hints of elderflower and oatmeal.
The palate is poised and elegant, echoing the stone fruit character of the nose. Bright and lively, with zesty lemon freshness balanced by subtle lees complexity and a gentle creamy texture. Well integrated and beautifully layered, the wine combines freshness and structure with a refined, lingering finish. Understated yet expressive, it rewards with every sip.

Alc: 13.5%  pH: 3.50  TA: 5.8 g/  RS: 1.7 g/l




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