

Die ou Bosstok

L'ORMARINS: Die Ou Bosstok Chenin Blanc

AVERAGE TEMP: 17.9°C

RAINFALL: 772mm

HARVESTING BEGAN: 09/02/2023

HARVESTING ENDED: 09/02/2023

ORIGIN OF FRUIT: Franschoek

SOIL TYPE: Decomposed granite

YIELD: 2.7 ton/ha

CULTIVAR: 100% 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, Franschoek 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: A warm and dry winter preceded the 2023 harvest, with fairly even budding occurring slightly earlier than the previous year. The warm conditions continued throughout the growing season, which eventually led to an overall lighter crop in most regions. Heavy rains early in December brought great relief, and ensured that the vines were in good condition leading up to harvest. For most part of the season, conditions were ideal and the quality of fruit outstanding. Unusually high and continuous rainfall in March created some challenges for later ripening regions and varieties. Overall, a great quality vintage that promises to deliver some outstanding wines.

WINEMAKING: Grapes were hand-picked early in the morning into small lug boxes and taken to the cellar adjacent to the vineyard where the fruit was destemmed and pressed and the juice settled overnight. The juice was racked into 4th fill French oak barrels where spontaneous alcoholic fermentation occurred. The wine was aged on the fine lees for 6 months without malolactic fermentation, before it was blended and bottled.

TASTING NOTES: Understated peach and nectarine fruit with a light brush of spice and elderflower. Those same stone fruit flavours can be found on the palate with ripe Golden Delicious apple and pear notes as well as the spice highlight. Impressive palate weight and density with a lees note adding body and breadth. Balanced, rounded and structured but also fresh and lively due to good acid levels. Complex and long.

Alc: 12.5% pH: 3.59 TA: 6.2 g/l RS: 3.0 g/l

