

# Die ou Bosstok

L'ORMARINS: Ou Bosstok Chenin Blanc

AVERAGE TEMP: 17°C

RAINFALL: 183mm

HARVESTING BEGAN: 2 February 2024

HARVESTING ENDED: 2 February 2024

ORIGIN OF FRUIT: Franschoek

SOIL TYPE: Decomposed granite

YIELD: 2.3 tons/ha

CULTIVAR: 100% Chenin Blanc

**INTHE VINEYARD:** This vineyard has a unique history and tells 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 later uprooted and replanted in 2007 and 2008 on the decomposed granite north facing slopes of L'Ormarins in Franschoek. Here, they produce a single-varietal wine, yielding an average of 2 to 3 tons per hectare, with fruit that captures exceptional purity and balance.

**VINTAGE NOTES:** The preceding winter of the 2024 harvest will be remembered as one of the wettest on record in the Western Cape, with heavy rains and strong winds causing severe flooding in September and leading to reduced yields in many growing areas. This was followed by hot, dry conditions that accelerated the growing season, resulting in an unusually early, fast paced harvest. Despite the challenges, these conditions brought exceptional flavour concentration to the fruit, which retained high natural acidity. The vintage holds the promise of delivering wines of remarkable quality, with complexity and vibrancy that will stand out.

**WINEMAKING:** Grapes were hand-picked in the cool early morning into small lug boxes to preserve their freshness, then transported to the cellar adjacent to the vineyard. Here, the fruit was carefully de-stemmed and pressed, followed by an overnight settling. The settled juice was then racked into seasoned, 5th-fill French oak barrels, where spontaneous alcoholic fermentation took place, driven by natural native yeasts. Following fermentation, the wine was aged on fine lees for seven months, imparting added texture and complexity, while maintaining bright acidity with no malolactic fermentation. Finally, the wine was blended and bottled, capturing the vineyard's distinct character.

**TASTING NOTES:** Trademark restrained pear and nectarine fruit notes, lightly dusted with spice. In the mouth it's more of the same with the lightly tangy, zesty stone fruit flavours apparent against a backdrop of focussed, taut, acid freshness. Texturally, the wine is compact and cohesive with good density as well as mouthfeel. Adding to the overall impression is its poise and balance, along with leesy breadth. The finish is long and parts on a lemon zest note.

Alc: 13% pH: 3.39 TA: 6.3 g/l RS: 3.1 g/l

