

BOSMAN FAMILY VINEYARDS

FIDES GRENACHE BLANC 2016



BOSMAN
Family Vineyards

“Romans described fides as a command to trust. In grafting vines and winemaking, a relationship like this is always present between soil, climate and the people. As we believe in these relationships, it is a fitting name for the expression of our pursuit in making wines in a natural and original way.”

- Corlea Fourie, Winemaker

What would you as a winemaker want to make; want to be involved in? This wine, a natural fermented, skin macerated white wine, was the answer. The grape in question is Grenache Blanc. Planted on our decomposed granite soils as bush vines it seemed to be an obvious choice.

What resulted was a wine with a beautiful natural texture—a fine tannin backbone—which added a very distinct dimension to the wine.

Fides does not lie within the Bosman Family Vineyards range, but it is seen as part of a creative space—something that keeps us on our toes in venturing into uncharted territories for our company in terms of wines, wine styles, conceptualizing and execution in design.

Our hope is that you will follow us with this project and discover some fantastic new attributes to wines you didn't know of before.



ORIGIN

Wellington, South Africa



WINEMAKER

Corlea Fourie and Natasha Williams



WINEMAKING

The hand-harvested grapes were kept in cold storage overnight and destemmed. A natural ferment was underway within 2 days—it lasted for 20 days. At this point the berries were pressed in our basket press and 20% of the wine taken to new Russian oak.



ENVIRONMENTAL SUSTAINABILITY

Biodiversity conservationism (BWI), solar panels, minimal pesticide use (IPW). Vegan.



SOCIAL RESPONSIBILITY

Fair Trade accredited, employee empowerment. In 2008 the family provided their workers with a 26% share of the business and land.



PRODUCTION

1,250 cases of 12



VARIETAL

Grenache Blanc 100%



TECHNICAL

Alc 14.0%, R/Sugar 2.1 g/l, TA 5.6g/l, pH 3.3



VINEYARDS

Bush vines planted in 2011 on decomposed granite soils. The vineyard site called Kleinplasia, Groenfontein, Wellington. Early ripening. Lovely orange expression on the bunches from early on. Big clusters, but small yield per vine.



NOSE

Complex dried orange peel, marzipan, secondary fruit.



FOOD

A wine which will do justice to any rich fish dish and which will offset salty dishes such as parmesan crisps or ventura vegetables. It has enough complexity, weight and tannin to also carry heavier dishes.



AGEING

A wine to be enjoyed 3 to 7 years after the year of vintage.