



Paulus Wine Co.

2023

'BOSBERAAD'

Chenin Blanc | Swartland - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chenin Blanc

Vineyard: Waterval Farm
(Paardeberg): Kweperfontein &
Waterkelp Blocks – farmed by
Franziska Wickens

Vine Age: 44-years-old

Soil Type: Decomposed granitic sand
atop rocky granite outcrops

Viticulture: Practicing Organic - dry-
farmed

Fermentation: Native – whole-bunch
pressed into oak barrels and a
concrete egg

Skin Contact: None, but long pressing

Aging: 12 months on the lees in
fermentation vessels

Alcohol: 13.5%

pH: 3.22

Total Acidity: 6.4 g/L

Total SO₂: 80 ppm

Total Production: 500 cases

UPC: 781718118378

Reviews

Tim Atkin, MW | 93 points

James Suckling | 93 points

Platter's Guide | 94 points

About

Paul Jordaen had plenty of experience with Chenin Blanc and the Swartland working alongside Eben Sadie as the winemaker. Paul met his winemaking business partner Pauline Roux in 2016 while she was working with Adi Badenhorst on the Paardeberg. After realizing they shared the same winemaking vision, in 2018 they started a brand together called Paulus Wine Co. The duo's first wine 'Bosberaad' loosely translates to a 'gathering in nature', and in this case a literal one. The aim is to produce a wine in partnership with nature, finding and maintaining that natural balance between all the controllable and uncontrollable, visible and invisible elements involved. Searching for the 'right' vineyard to launch was actually quite easy as Paul lives adjacent to the in-demand Schreiber's 'Waterval Farm' in the Siebritskloof Valley of the Paardeberg. The organically farmed, bush vines were planted in 1980 on pure granite with granitic sand overlaid at 700 feet in elevation on an east facing ridge, limiting potent sunshine. Despite the challenges of 2023 (a warm, dry winter and some disease pressure) this wine still brings its signature sensory wow-factor.

The fruit was handpicked and whole-bunch pressed directly to old French barrels and one concrete egg where the juice fermented and naturally settled. The wine was kept on the lees and malolactic fermentation occurred naturally. After about 12 months of aging the wine was racked and bottled without fining or filtration and a small hit of sulfur dioxide.

Tasting Note

The nose offers white fruits, papaya, and white flowers, while the palate reveals lemon zest, quince, and honeycomb, with a flinty note enhancing freshness.