



Paulus Wine Co.

2020

'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: 40-years-old

Soil Type: Decomposed granitic sand
atop rocky granite outcrops

Viticulture: Practicing Organic - dry-
farmed

Fermentation: Native – full solids in
barrel fermented in neutral 300L &
500L French barrels

Skin Contact: None

Aging: 10 months in neutral 300L &
500L French barrels

pH: 3.24

Total Acidity: 6.2 g/L

Total SO₂: 91 ppm

Total Production: 183 cases

UPC: 781718118378

Reviews

Tim Atkin, MW | 91 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, 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.

2020 was a 'different' vintage according to Paul and Pauline. Harvest was nearly two weeks later than usual, and summer was quite cold even with a bit of rain end late January. Saying that the quality was truly superb as Paul felt like they nailed the picking date. The fruit was handpicked and whole-bunch pressed directly to old French barrels where the juice fermented and naturally settled. The wine was kept on the lees and malolactic fermentation occurred naturally in barrel. After ten months of aging the wine was racked and bottled without fining or filtration and a gentle hit of sulfur dioxide.

Tasting Note

The nose exhibits a variety of stone fruits like pear and apricot accompanied by some hints of lemon zest, quince, orange blossoms and honeycomb. There is a certain flintiness/saltiness to the wine which runs from the nose straight through to the palate and just pulls everything nicely together. The slightest hint of reduction almost emphasizes and elevates that freshness.